



PUFFED RICE POUND CAKE



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Longer shelf life without loss of quality
- Saves time and resources



15



easy

INGREDIENTS FOR 12 PORTIONS

125 g	QimiQ Sauce Base
250 g	Egg(s)
250 g	Butter, melted
200 g	Sugar
280 g	Plain white flour [Essential Waitrose]
15 g	Baking powder
1 pinch(es)	Salt
5 g	Orange zest
50 g	Walnuts, grated
60 g	Puffed rice

TO DECORATE

300 g	Dark chocolate glazing
40 g	Puffed rice
30 g	Chocolate pearls

METHOD

1. Preheat the oven to 170°C (conventional oven).
2. Separate the eggs. Mix the egg yolks with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in half of the sugar, flour, baking powder, salt, orange peel and walnuts.
4. Whisk the egg white with the remaining sugar until fluffy and carefully fold into the mixture.
5. Finally add the puffed rice and mix well.
6. Pour the mixture into a greased cake tin and bake in the preheated oven for approx. 50 minutes.
7. Allow to cool after baking. Glaze with the chocolate glazing and decorate as required with the puffed rice and chocolate decorations.