



CHOCOLATE LOAF



QimiQ BENEFITS

- Icing does not crack or break on cutting
- Quick and easy preparation
- Light, fluffy and moist consistency
- Cakes remain moist for longer



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easy

Tips

Decorate with almond sticks.

INGREDIENTS FOR 1 LOAF PAN(S)

FOR THE CAKE

125 g	QimiQ Sauce Base
8	Egg yolk(s)
100 g	Butter, melted
180 g	Sugar
125 g	Chocolate, grated
180 g	Nuts, grated
100 g	Bread crumbs, ground
8	Egg white(s)
	Butter, for the baking tin

FOR THE CHOCOLATE GLAZING

125 g	QimiQ Classic
200 g	Couverture /chocolate icing

METHOD

1. Preheat the oven to 356 °F (air circulation).
2. Mix the QimiQ Sauce Base with the egg yolks until smooth. Quickly add the melted butter mixing continuously. Mix in 100 g sugar.
3. Mix the grated chocolate, nuts and bread crumbs together and add to the QimiQ Sauce Base mixture. Mix well.
4. Whisk the egg whites with the remaining sugar until stiff and fold into the mixture.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 40-45 minutes.
6. For the chocolate icing: melt the QimiQ Classic. Remove from the heat, add the couverture and whisk until dissolved.
7. Glaze the cake with the chocolate glazing.