



CHOCOLATE AND PEANUT BUTTER CAKE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- No additional gelatine required



40



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FÜR DEN BISKUI-TORTENBODEN

6	Egg(s)
300 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
1	Lemon(s), juice only
0.5	Lemon(s), finely grated zest
	Rum flavoring
250 g	AP Flour, plain
	Butter, for the baking tin

FOR THE CREAM

375 g	QimiQ Whip, chilled
60 g	Sugar
1 pinch(es)	Salt
100 ml	Milk
150 g	Peanut butter
2 cl	Orange liquor, Cointreau
150 g	Chocolate, melted
150 g	Salted peanuts, minced

METHOD

1. Backofen auf 160 °C (Umluft) vorheizen.
2. Für den Boden: Eier trennen. Eigelb mit der Hälfte des Zuckers, Vanillezucker, Salz, Zitronensaft und -schale und Rumaroma schaumig rühren.
3. Eiweiß schaumig schlagen. Restlichen Zucker dazugeben und so lange schlagen bis die Masse fest ist.
4. Mehl sieben und abwechselnd mit dem Eischnee unter die Eigelbmasse heben.
5. In eine befettete Tortenform füllen und im vorgeheizten Backofen ca. 35 Minuten backen.
6. Prepare the sponge base according to the recipe and cut into 3 layers.
7. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
8. Add the salt, milk, peanut butter and Cointreau and continue to whip until the required volume has been achieved. Fold in the melted chocolate.
9. Spread one third of the cream onto one of the sponge layers and then place the second layer on top. Spread it with another third of the cream and place the third layer of sponge on top. Use the remaining cream for the top and sides of the sponge.
10. Decorate the sides with chopped peanuts and allow to chill well.
11. **Tipp:** Statt Orangenlikör kann auch Orangensaft verwendet werden.