



VANILLA AND CHOCOLATE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



30



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FÜR DEN BODEN

6	Egg(s)
180 g	Sugar
1 package	Vanilla sugar
1 pinch(es)	Salt
40 g	Corn starch
100 g	AP Flour
40 g	Cocoa powder
30 ml	Sunflower oil
	Butter, for the cake tin
	AP Flour, for the cake tin

FOR THE VANILLA CREAM

250 g	QimiQ Whip, chilled
150 g	QimiQ Classic Vanilla, chilled
80 g	Mascarpone
80 g	Sugar

METHOD

1. Prepare the chocolate sponge base according to the recipe.
2. Eier, Zucker, Vanillezucker und Salz schaumig rühren. Maisstärke, Mehl und Kakaopulver gemeinsam in die Eimasse sieben. Zum Schluss das Öl begeben.
3. In eine befettete und bemehlte Tortenform füllen und im vorgeheizten Backofen ca. 35-40 Minuten backen. Auskühlen lassen und in 2 Lagen schneiden.
4. For the vanilla cream: lightly whip the cold QimiQ Whip and QimiQ Classic Vanilla together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the mascarpone and sugar and continue to whip until the required volume has been achieved.
6. Spread the cream onto the sponge base and allow to chill for approx. 4 hours.
7. **Tipp:** Erdbeeren unter die Creme mischen.