

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation





easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

 6 Egg(s) 200 g Sugar 1 pinch(es) Salt 370 g Orange(s), cooked, pureed 200 g Almonds, grated 50 g Cocoa powder 5 g Baking powder 3 g Baking soda Butter, for the baking tin FOR THE CREAM 350 g QimiQ Whip 250 g Dark couverture 70 % cocoa 80 g Butter	FOR THE BASE	
1 pinch(es) Salt 370 g Orange(s), cooked, pureed 200 g Almonds, grated 50 g Cocoa powder 5 g Baking powder 3 g Baking soda Butter, for the baking tin FOR THE CREAM 350 g QimiQ Whip 250 g Dark couverture 70 % cocoa	6	Egg(s)
370 gOrange(s), cooked, pureed200 gAlmonds, grated50 gCocoa powder5 gBaking powder3 gBaking sodaButter, for the baking tinFOR THE CREAM350 gQimiQ Whip250 gDark couverture 70 % cocoa	200 g	Sugar
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3 g Baking soda Butter, for the baking tin FOR THE CREAM 350 g QimiQ Whip 250 g Dark couverture 70 % cocoa	50 g	Cocoa powder
Butter, for the baking tin FOR THE CREAM 350 g QimiQ Whip 250 g Dark couverture 70 % cocoa	5 g	Baking powder
FOR THE CREAM 350 g QimiQ Whip 250 g Dark couverture 70 % cocoa	3 g	Baking soda
350 g QimiQ Whip 250 g Dark couverture 70 % cocoa		Butter, for the baking tin
250 g Dark couverture 70 % cocoa	FOR THE CREAM	
	350 g	QimiQ Whip
80 g Butter	250 g	Dark couverture 70 % cocoa
	80 g	Butter

METHOD

- 1. Preheat the oven to 340 °F (conventional oven).
- 2. For the base: whisk the eggs with the sugar and salt until fluffy.
- 3. Add the remaining ingredients and mix well. Fill into a greased cake tin and bake in the preheated oven for approx. 40 minutes.
- 4. For the cream: melt the ingredients together in a sauce pan and allow to chill for approx. 4 hours.
- 5. Pour the cream into a mixing bowl and whip until the required volume has been achieved. Spread the cream onto the cake base and decorate as required.