



ORANGE CHOCOLATE CAKE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

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

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.