



"MOHR IM HEMD" CHOCOLATE MINI CAKES



QimiQ BENEFITS

- Light, fluffy and moist consistency
- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Backwaren bleiben länger trocken und frisch



20



easy

INGREDIENTS FOR 10 SERVINGS

125 g	QimiQ Sauce Base
9	Egg yolk(s)
150 g	Butter, melted
150 g	Dark chocolate (40-60 % cocoa), melted
150 g	Walnuts, ground
120 g	Bread crumbs
1 package	Vanilla sugar
9	Egg white(s)
150 g	Sugar
1 pinch(es)	Salt
	Butter, for the molds
	Sugar, for the molds

METHOD

1. Preheat the oven to 320 °F (conventional oven).
2. QimiQ Saucenbasis mit Eigelb, geschmolzener Butter und geschmolzener Schokolade glatt rühren. Walnüsse, Brösel und Vanillezucker dazumischen.
3. Whisk the egg whites until stiff with the sugar and salt and fold into the QimiQ mixture.
4. Grease small moulds with butter and sprinkle with sugar. Fill them with the mixture and bake in the preheated oven for approx. 30 minutes.
5. Remove the chocolate cakes from the moulds and serve.
6. **Tipp:** Mit Schokoladesauce und Vanilleeis servieren.