



# MALAKOFF GATEAU



## QimiQ BENEFITS

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



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easy

## Tips

Decorate with lady fingers dipped in chocolate.

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE CREAM

**250 g** QimiQ Classic, room temperature

**60 g** Almonds, grated

**80 g** Sugar

**2 cl** Amaretto

**300 ml** Whipping cream 36% fat, beaten

### FOR THE LADY FINGERS

**60** Lady fingers

**100 ml** Milk

**1 tbsp** Rum

**1 tbsp** Sugar

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth.
2. Add the almonds, sugar and Amaretto and mix well. Fold in the whipped cream.
3. Mix the milk with the rum and sugar. Place the lady fingers on the base of a cake ring and spread one part of the cream on top. Cover with lady fingers and sprinkle with some of the milk mixture. Spread cream onto the lady fingers. Continue layering until the cream and the lady fingers have been used and make sure that the final layer is cream.
4. Allow to chill for approx. 4 hours and decorate as required.