



MOTHER'S DAY GATEAUX



QimiQ BENEFITS

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



45



medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE CHOCOLATE SPONGE BASE

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

FOR THE DARK CHOCOLATE CREAM

250 g	QimiQ Classic, room temperature
175 g	Philadelphia
50 g	Powdered sugar
150 g	Dark chocolate (40-60 % cocoa), melted

FOR THE WHITE CHOCOLATE CREAM

250 g	QimiQ Classic, room temperature
175 g	Philadelphia
150 g	White chocolate, melted
30 ml	Eggnog
0.5	Orange(s), finely grated zest

METHOD

1. Preheat the oven to 170 °C (convection oven).
2. For the base: whisk the eggs, sugar, vanilla sugar and salt together until fluffy.
3. Sift the corn starch, flour and cocoa powder together and fold into the egg mixture.
4. Add the oil and mix well.
5. Fill into a greased cake tin and bake in the preheated oven for approx. 30-35 minutes.
6. For the dark chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the Philadelphia and the sugar. Fold in the melted chocolate.
7. For the white chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the Philadelphia. Fold in the melted white chocolate.
8. Add the eggnog and the orange zest.
9. Spread one chocolate sponge base with black currant jam, then spread with 2/3 of the dark chocolate cream and place the second chocolate sponge base on top. Spread with black currant jam and 2/3 of the white chocolate cream. Place the third chocolate sponge base on top.

10. Spread the remaining dark chocolate cream on the chocolate sponge base. Fill a piping bag with the remaining white chocolate and pipe a heart onto the cake.
11. Refrigerate at least 4 hours.
12. **Tip:** Decorate with fresh berries, mint and marzipan decor.