



NOUGAT, BANANA AND PASSION FRUIT CAKE



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- No additional gelatine required



25



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

200 g Graham crackers, crumbled

100 g Butter, melted

Butter, for the baking tin

FOR THE FILLING

500 g QimiQ Classic, room temperature

200 g Nougat, melted

100 g Butter, melted

100 g Sugar

500 g Banana(s), sliced

FOR THE JELLY

300 g Passion fruit puree

4 g Agar

FOR THE TOPPING

250 g QimiQ Whip, chilled

100 ml Whipping cream 36 % fat

100 g Sugar

100 g Nougat, melted

70 g Butter, melted

5 g

TO DECORATE

30 g QimiQ Classic

50 g Nougat

METHOD

1. For the base: mix the biscuit crumbs with the melted butter. Press firmly into the base of a greased cake tin.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Spread onto the base.
3. For the jelly: bring the passion fruit puree with the agar agar to a boil whilst stirring continuously.
4. Pour the jelly alternately onto the filling and allow to chill.
5. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the mascarpone and sugar and continue to whip until the required volume has been achieved. Fold in the melted nougat and butter.
7. Squeeze the soaked gelatine, dissolve and fold into the QimiQ mixture.
8. Spread the topping onto the cake and allow to chill for approx. 4 hours.
9. To decorate: melt the QimiQ Classic together with the nougat. Fill into a piping bag and decorate the cake.