



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatine required
- Foolproof real cream product, cannot be over whipped



50



medium

## INGREDIENTS FOR 1 GATEAU, 10" Ø

1 Chocolate sponge base

### FOR THE PALE CREAM

250 g QimiQ Classic, room temperature

80 g Mascarpone

125 ml Whipping cream 36% fat, beaten

2 tbsps Sugar

6 cl Baileys® Irish Cream

150 g White chocolate, melted

### FOR THE DARK CREAM

250 g QimiQ Classic

100 g Sour cream 15 % fat

125 ml Whipping cream 36% fat, beaten

60 g Sugar

4 cl Whisky

200 g Dark chocolate (40-60 % cocoa), melted

## METHOD

1. Prepare the chocolate sponge base according to the recipe and cut into 3 layers.
2. For the pale cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the mascarpone, sugar and Baileys® and continue to whip until the required volume has been achieved. Fold in the melted white chocolate.
4. For the dark cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the sour cream, sugar and whisky and continue to whip until the required volume has been achieved. Fold in the melted dark chocolate.
6. Place one layer of chocolate sponge base into a cake ring and spread with approx. 3/4 of the pale cream. Place the second layer of sponge on top and spread with approx. 3/4 of the dark cream. Top with the third layer of sponge and use the remaining cream of both colours to decorate as required.
7. Allow to chill for approx. 4 hours.
8. **Tipp:** Creme mit dem Mark einer Vanilleschote verfeinern.