



POPPY SEED AND CHOCOLATE SLICES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



medium

INGREDIENTS FOR 15 PORTIONS

FOR THE SPONGE BASE

50 g	QimiQ Classic, room temperature
100 g	Butter, softened
1 pinch(es)	Salt
70 g	Powdered sugar
10 g	Vanilla sugar
5 g	Orange zest, finely grated
5 g	Lemon peel, finely grated
6	Egg yolk(s)
150 g	Poppy seeds, ground
60 g	Almonds, finely grated
6	Egg white(s)
60 g	Sugar

FOR THE PEAR JELLY

10 g	Gelatin sheets à 3 g
300 g	Pear(s), pureed
4 cl	Pear brandy
45 g	Sugar

FOR THE CHOCOLATE MOUSSE

400 g	QimiQ Whip, chilled
200 g	QimiQ Classic, chilled
80 g	Sour cream 15 % fat
100 g	Sugar
10 g	Instant coffee powder
380 g	Dark chocolate (40-60 % cocoa), melted
	Cocoa powder, to dust

METHOD

1. Preheat the Convotherm to 360 °F with convection.
2. For the sponge base: whisk the unchilled QimiQ Classic smooth. Add the butter, salt, powdered sugar, vanilla sugar, orange peel and lemon peel and beat until creamy. Slowly add the egg yolks and fold in the poppy seeds and grated almonds. Whisk the egg whites and sugar until stiff and carefully fold into the mixture.
3. Line a baking sheet with baking paper and spread 1 cm thick with the mixture. Bake in the preheated Convotherm with reduced fan speed for approx. 15 minutes. Allow to cool.
4. For the pear jelly: soak the gelatin and melt in a small amount of the pear puree. Add the remaining puree, pear brandy and sugar and mix well.
5. For the chocolate mousse: whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the sour cream, sugar and coffee powder and continue to whip until the required volume has been achieved. Fold in the melted chocolate ensuring that it is not too hot.
6. Place the sponge base into a frame (approx. 9 x 45 cm long) . Spread approx. 1 cm thick with the chocolate mousse. Top with a thin layer of pear jelly and chill until it has set. Cover with another layer of chocolate mousse ensuring the

surface is smooth. Chill well and dust with cocoa powder before portioning.