



# NAKED CAKE (THERMOMIX)



## QimiQ BENEFITS

- Easy and quick preparation
- Creamy pleasure with less fat
- Enhances the intrinsic flavor of the ingredients
- Longer standing time without loss of quality
- Jelly-proof



## INGREDIENTS FOR 1 CAKE(S), Ø 9 INCHES

### FOR THE FLOOR

<b>250 g</b>	Heavy sour cream
<b>220 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>170 g</b>	Flour
<b>1 package</b>	Baking powder
<b>90 g</b>	Nuts, grated
<b>50 g</b>	Cocoa powder
<b>3</b>	Egg(s)
<b>120 g</b>	Vegetable oil
	Butter, for the baking tin
	AP Flour, for the baking tin

### FOR THE CREAM

<b>500 g</b>	QimiQ Classic, room temperature
<b>250 g</b>	Whipping cream 36% fat
<b>120 g</b>	Sugar
<b>1 package</b>	Vanilla sugar
<b>150 g</b>	Mascarpone
<b>20 g</b>	Lemon juice
<b>200 g</b>	frische Früchte (Erdbeeren, Heidelbeeren, Himbeeren etc.)

### FOR THE DRIP

<b>100 g</b>	Bittersweet chocolate, in Stücken
<b>60 g</b>	Butter

### TO DECORATE

	frische Früchte (Erdbeeren, Heidelbeeren, Himbeeren etc.)
	Blüten
	Süßigkeiten

## METHOD

1. Preheat oven to 170 °C (convection oven).
2. For the base: put all ingredients in the mixing bowl and mix for 35 sec./speed 4.5. Pour the dough into a greased and floured pan and bake for about 35-40 minutes. Let cool and cut into 3 layers.
3. For the filling: Insert the whisk attachment into the mixing bowl, pour in the whipped cream and whip on speed 3.5 while observing, remove the whisk attachment and decant.
4. Place the uncooled QimiQ Classic in the mixing bowl and mix for 7 sec./speed 4 until smooth. Add the sugar, vanilla sugar, mascarpone and lemon juice and mix on speed 3 for 10 seconds. Insert stirring attachment, add whipped cream and fold in for 10 sec./speed 2.5.
5. Enclose the first cake base with a cake ring, spread with half of the cream and cover with half of the fruit. Place the

second cake base on top, spread with the remaining cream, top with the remaining fruit and finish with the last cake base.

6. Cool cake well for at least 4 hours.
7. For the drip: Put the chocolate in the cleaned mixing bowl and grind for 8 sec./speed 7, add the butter and melt for 3 min./50 °C/step 2. Allow chocolate to cool for a few minutes.
8. Remove the cake ring from the cake, spread the top of the cake with chocolate and let it run down the edge drop by drop.
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9. Decorate cake as desired with fresh fruit, flowers or candy.