



# BAKED RHUBARB AND STRAWBERRY CAKE

## QimiQ BENEFITS

- Bake stable
- Full taste with less fat content
- Firmer and more stable fillings



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE SHORTCRUST PASTRY

**300 g** Cake flour  
**200 g** Butter, softened  
**100 g** Sugar  
**1** Egg(s)  
**8 g** Vanilla sugar  
**5 g** Baking powder

### FOR THE RHUBARB AND STRAWBERRY FILLING

**600 g** Rhubarb, fresh, diced  
**250 g** Strawberries, diced  
**80 g** Sugar  
**2 g** Vanilla sugar  
**0.3 g** Cinnamon  
**2 g** Lemon peel  
**4 g** Corn starch  
**25 g** Water

### FOR THE CHOCOLATE FILLING

**75 g** QimiQ Sauce Base  
**50 g** Chocolate, melted  
**60 g** Sugar  
**100 g** Cream cheese  
**80 g** Mascarpone  
**90 g** Whole egg(s)  
**20 g** Cake flour  
**4 g** Vanilla sugar  
**1 pinch(es)** Salt

## METHOD

1. For the shortcrust pastry: mix all the ingredients at low speed to a smooth dough. Allow to rest in a refrigerator for approx. 1-2 hours.
2. Roll out the pastry and use to line a greased cake tin (including the rim). Chill the remaining dough.
3. For the rhubarb and apricot filling: bring the rhubarb, sugar, cinnamon and lemon juice to the boil. Cook until the liquid is reduced by half.
4. Stir the starch with water until smooth, add to the mixture and bring briefly to the boil. Add the diced strawberries and allow to cool.
5. For the chocolate filling: mix all the ingredients together well. Pour the mixture into the cake tin, lined with the shortcrust pastry and top with the rhubarb and strawberry filling.
6. Grate the chilled shortcrust pastry coarsely with a grater and spread onto the rhubarb filling.
7. Bake in a pre-heated oven at 350° F for approx. 40 minutes. Allow to cool, dust with the icing sugar and serve.