



CAMPARI GATEAU

QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Alcohol stable and does not curdle
- Contains all the valuable benefits of milk



35



hard

INGREDIENTS FOR 1 PORTIONS, Ø 10" RING

SPONGE BASE

FOR THE CAMPARI JELLY

50 ml Campari

50 ml Orange juice

5 g Gelatin sheets à 3 g

TO DECORATE

2 Orange(s), peeled

FOR THE MOUSSE

250 g QimiQ Classic

250 g Cream cheese, room temperature

100 g Sugar

50 ml Campari

Orange zest, grated

250 g Heavy cream 36 % fat, beaten

Clear cake glazing jelly

METHOD

1. Bake the cake base and allow to cool.
2. For the Campari jelly, add the Campari to the orange juice. Heat one third of the Campari mixture in a saucepan, add the gelatin, allow to dissolve and add the remaining fluid.
3. Stretch plastic film over the base of a cake ring and place a smaller ring in the centre. Fill the inner ring with the Campari jelly and layer the cling film on the base of the outer ring with orange slices.
4. For the mousse, whisk QimiQ Classic smooth. Add the cream cheese, sugar, Campari and orange peel and mix well. Fold in the whipped cream.
5. Remove the inner ring, fill the outer ring with the mousse and top with the sponge base.
6. Chill for at least 4 hours (preferably over night). Tip over, so that the sponge base is on the bottom of the gateau, and remove the ring.
7. Glaze the cake with clear cake glazing and decorate.