



DARK CHOCOLATE, CARAMEL AND PASSION FRUIT GATEAU



QimiQ BENEFITS

- Saves time and resources
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



medium

INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

FOR THE SPONGE BASE Ø 24 CM

62 g Pasteurized whole egg
38 g Sugar
2 g Vanilla sugar
1 g Salt
17 g Corn starch
20 g AP Flour
6 g Butter, melted

FOR THE CHOCOLATE SPONGE BASE Ø 24 CM

100 g Pasteurized whole egg
50 g Sugar
2 g Vanilla sugar
1 g Salt
27 g Corn starch
15 g AP Flour
15 g Cocoa powder
7 g Sunflower oil

TO DRIZZLE

66 g Orange juice

FOR THE CHOCOLATE CREAM

200 g QimiQ Whip, chilled
200 g QimiQ Classic
40 g Sugar
60 ml Milk
4 g Gelatin sheets à 3 g
140 g Dark chocolate (40-60 % cocoa), melted

FOR THE CARAMEL CREAM

170 g QimiQ Whip
170 g QimiQ Classic
170 g Caramel syrup
Sugar
4 g Gelatin sheets à 3 g

FOR THE JELLY

32 g Passion fruit puree
68 ml Water
14 g Sugar
4 g Corn starch
2 g Gelatin sheets à 3 g
20 g Roasted hazelnuts, grated

METHOD

1. Bake the sponge bases, allow to cool and drizzle with the orange juice.
2. For the dark chocolate cream, lightly whip the cold QimiQ Whip, QimiQ Classic and sugar until completely smooth. Ensure that the complete mixture is incorporated (especially from bottom and sides of bowl).
3. For the passion fruit jelly, warm the passion fruit puree, water and sugar. Add the corn starch and gelatine, stir well and allow to cool.
4. For the caramel cream: lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth. Ensure that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the caramel syrup and continue to whisk at top speed until the required volume has been achieved. Fold in the dissolved gelatin.
5. Place the chocolate base in a Ø 26 cm cake ring and layer with the remaining ingredients in the following order: chocolate cream, passion fruit jelly, pale sponge base and caramel cream. Sprinkle with roasted hazelnuts and chill well.