



# CHOCOLATE CAKE WITH APRICOT MOUSSE



## QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer presentation times possible under proper refrigeration
- Icing does not break on cutting



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easy

## INGREDIENTS FOR 1 BAKING TRAY

### FOR THE CAKE

<b>200 g</b>	QimiQ Classic, room temperature
<b>200 g</b>	Butter
<b>1</b>	Vanilla pod(s), scraped
<b>120 g</b>	Powdered sugar
<b>12</b>	Egg yolk(s)
<b>400 g</b>	Dark chocolate (40-60 % cocoa), melted
<b>12</b>	Egg white(s)
<b>500 g</b>	Sugar
	Salt
<b>340 g</b>	AP Flour
<b>60 g</b>	Cocoa powder

### TO COAT

<b>125 g</b>	Apricot jam
<b>10 ml</b>	Rum

### FOR THE MOUSSE

<b>500 g</b>	QimiQ Whip, chilled
<b>200 g</b>	QimiQ Classic, chilled
<b>200 g</b>	Quark 20 % fat
<b>160 g</b>	Apricot jam
<b>160 g</b>	Apricots, pureed
<b>40 g</b>	Sugar

### FOR THE GLAZING

<b>200 g</b>	QimiQ Classic
<b>200 g</b>	Dark chocolate (40-60 % cocoa)

## METHOD

1. Preheat the Convotherm to 160° C with convection.
2. For the cake, whisk QimiQ Classic smooth. Add the butter, vanilla seeds and powdered sugar and whisk until fluffy. Carefully add the egg yolks.
3. Add the luke warm chocolate.
4. Whisk the egg whites with salt until stiff. Sieve the flour and cocoa powder together and fold into the chocolate mixture. Fold in the stiff egg whites.
5. Pour the mixture into a greased cake tin and bake in the preheated Convotherm for 40 minutes. Allow to cool.
6. For the mousse, lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth, ensuring that the mixture is entirely incorporated (bottom and sides of bowl).
7. Add the remaining ingredients and continue to whip until the required volume has been achieved.
8. Slice the chocolate base through the middle and sandwich together with the apricot mousse. Coat the surface and sides of the cake with the jam / rum mixture.
9. For the chocolate glaze, melt the QimiQ. Remove from the heat, add the chocolate and stir until completely smooth.

Spread evenly over the surface and sides of cake and allow to cool.