



CHOCOLATE SPIRAL GATEAU



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



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medium

INGREDIENTS FOR 1 GATEAU, 10" Ø

FOR THE SPONGE BASE

6	Egg white(s)
130 g	Sugar
1 pinch(es)	Salt
6	Egg yolk(s)
120 g	AP Flour

TO SPREAD

100 g	Orange marmelade, strained
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FOR THE CREAM

250 g	QimiQ Classic, room temperature
300 g	Bittersweet chocolate, melted
2 tbsp	Coffee liquor
1 tbsp	Sugar
375 g	Heavy cream 36 % fat, beaten

TO DECORATE

	Chocolate decorations
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METHOD

1. Make the sponge base, allow to cool and spread with marmelade.
2. Eiweiß mit Zucker und Salz steif schlagen.
3. Eigelb unterheben, Mehl dazusieben und vorsichtig mischen.
4. Ein Backblech mit Backpapier auslegen und die Biskuitmasse darauf verteilen (ca. 1 cm dick).
5. Im vorgeheizten Backofen ca. 10 Minuten backen. Auskühlen lassen.
6. Biskuitboden mit Orangenmarmelade bestreichen.
7. For the cream, whisk QimiQ Classic smooth Add the melted chocolate, liquor and sugar and mix well. Fold in the whipped cream.
8. Spread half of the cream over the sponge base and spread smooth. Slice lengthwise into 5 equally wide strips.
9. Fold one strip into a coil and place in the middle of a cake plate. Add the remaining strips one after the other until all used up and secure with a cake ring.
10. Spread the surface of the gateau with part of the remaining cream, and put enough cream required to coat the edge to one side. Chill the gateau for approx. 20 minutes.
11. Remove the cake ring and coat the sides of the gateau with the remaining cream. Chill for at least 4 hours, preferably over night.
12. Decorate with chocolate shapes.