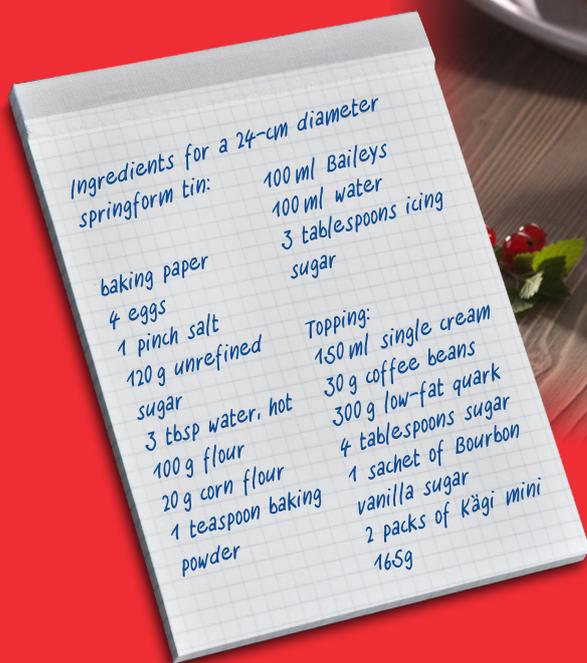


Kägi Gateau



Preparation:

1. For the topping, simmer the cream with the coffee beans, then allow to cool. Strain through a sieve, then keep cream cool in a refrigerator until used. For the sponge, line the springform base with parchment paper and then snap on the side of the tin. Cut away the excess paper. Preheat the oven to 180 °C. Separate the eggs, add salt to the egg whites then beat until stiff and place in the refrigerator.

2. Add the egg yolks and sugar to a bowl. Pour in the water and, using a hand mixer, whip everything until the mixture turns a whitish colour and becomes very fluffy. Add the beaten egg whites to this. Mix the flour, corn flour and baking powder and sift over the top. Carefully, fold everything together.

3. Fill the sponge mixture into the baking tin. Bake in the lower half of the oven for approx. 30 minutes. Remove from the oven and allow to cool a little. Remove the tin side and place the sponge on a cooling rack. Remove the paper and allow the sponge to cool fully. Using a sharp knife, halve the upper quarter of all Kägi mini.

4. Just before serving, place the sponge on a cake plate. Mix the Baileys with the water and icing sugar, then brush onto the sponge. Whip cream until stiff. Mix the quark with the sugar and vanilla sugar. Fold in the whipped cream. Spread a thin coating of the quark mixture over the sponge side. Press the long Kägi Minis onto the side. Spread the remaining quark mixture over the gateau. Sprinkle the small Kägi Mini pieces on top.

Tip: You can save time by using a ready-made sponge base.

Preparation time, approx. 45 minutes
+ approx. 30 minutes for baking
+ cooling

More recipes at www.kaegi-ag.com.