



# ARNOTTS CHOC RIPPLE MINI CAKE



## QimiQ VORTEILE

- Less fat
- No chemical additives
- Can't be overwhipped



25



leicht

## ZUTATEN FÜR 9 PORTIONEN

**250 g** QimiQ Whip Konditorcreme, gekühlt

**250 g** Schlagobers 36 % Fett

**15 g** Caster Sugar

**5 g** Vanilleextrakt

**250 g** Arnotts Choc Ripple Biscuits

## ZUBEREITUNG

1. Lightly whip the cold QimiQ Whip Pastry Cream in a large bowl using an electric mixer until completely smooth, ensuring that the entire mixture is incorporated (especially from the sides and bottom of the bowl).
2. Add the sugar, vanilla extract and heavy cream.
3. Continue to whisk until the required volume has been achieved.
4. Place 6 of the Arnotts biscuits on a tray lined with baking paper. Place one tablespoon of cream on top of each biscuit and place another biscuit on top. Stack the biscuits, twice more, finishing with a biscuit.
5. Cover the biscuit stacks with cream, keeping some to spread on top just before serving. Cover loosely and chill for 6 hours or overnight.
6. Spread the remaining cream on the top and sides of the biscuit stacks.
7. Top with fresh berries, cocoa powder or chocolate curls.