



# COCONUT AND LIME BARS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- No additional gelatine required



15



easy

## INGREDIENTS FOR 12 SERVINGS

### FOR THE BASE

**150 g** Digestive biscuits, crumbled

**125 g** Butter, melted

**2 tsp** Cocoa powder

### FOR THE CREAM

**250 g** QimiQ Classic, unchilled

**175 g** Mascarpone

**75 g** Coconut milk

**160 g** Sugar

**4** Lime(s), juice and finely grated zest

## METHOD

1. For the base: mix the biscuit crumbs with the melted butter and cocoa powder.
2. Place an oblong cake frame onto a sheet of baking paper. Spread the biscuit mixture into the frame as a base.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Spread the cream onto the base and allow to chill for approx. 4 hours.
5. Cut the cake into equally sized slices. Sprinkle with coconut flakes as desired.