



GREEN TEA AND LIME FRIDGE CAKES

QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

FOR THE BASE

- 50 g** Butter, unchilled
- 75 g** White chocolate, melted
- 100 g** Cornflakes

FOR THE LIME LAYER

- 250 g** QimiQ Classic, unchilled
- 125 g** Cream cheese
- 1** Lime(s), juice and finely grated zest
- 50 g** Sugar
- 125 g** Cream 36 % fat, whipped

FOR THE GREEN TEA LAYER

- 75 g** QimiQ Classic, unchilled
- 75 g** Cream cheese
- 10 g** Sugar
- 2 g** Green tea powder
- 75 g** Cream 36 % fat, whipped
- Cranberries, dried

METHOD

1. For the base, add the butter to the chocolate and mix well. Stir in the cornflakes. Firmly press the mixture into 8 cm dessert rings.
2. For the lime moussé, whisk QimiQ Classic smooth. Add the cream cheese, lime juice, lime zest and sugar and mix well. Fold in the whipped cream and spread over the base.
3. For the green tea layer, whisk QimiQ Classic smooth. Add the cream cheese, green tea powder and sugar and mix well. Fold in the whipped cream and smooth evenly over the lime layer. Finish with the chopped cranberries.
4. Chill for at least 4 hours (preferably over night).