



MELON AND YOGHURT FRIDGE CAKE



QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Enhances the natural taste of added ingredients
- Pure indulgence with less fat



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easy

INGREDIENTS FOR 12 PORTIONS, Ø 26 CM RING

FOR THE BASE

- 100 g** Butter, unchilled
- 150 g** White chocolate, melted
- 200 g** Cornflakes, lightly crushed

FOR THE MELON MOUSSE

- 500 g** QimiQ Classic, unchilled
- 250 g** Cantalope melon, pureed
- 90 g** Sugar
- 1** Lime(s), juice and finely grated zest
- 150 g** Yoghurt 10 % fat

TO FINISH

- 300 g** Cantalope melon, diced
- 1** sachet(s) cake glaze powder, 12 g each

METHOD

1. For the base, mix the butter, chocolate and Cornflakes together well and press firmly into the cake tin base.
2. For the melon mousse, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Spread over the base and smooth off with a palette knife.
3. Chill for approx. 30 minutes and cover with the diced melon. Make the cake glazing according to the instructions on the packet and spread evenly over the melon.
4. Chill for at least 4 hours (preferably over night).
5. Decorate as required.