



PLUM FRIDGE CAKE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation
- Prevents moisture migration, sponge base remains fresh and dry
- Longer presentation times



15



easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

40 ea Ladyfingers

FOR THE PLUM LAYER

300 g Plums, cored

200 ml Grape juice

500 g QimiQ Classic, unchilled

50 g Sugar

Cinnamon

125 g Cream 36 % fat, whipped

METHOD

1. Line the dessert rings with lady fingers.
2. For the plum layer, cook the plums in the grape juice until the liquid has completely evaporated. Blend smooth and allow to cool.
3. Whisk QimiQ Classic smooth. Add the plum puree, sugar and cinnamon and mix well. Fold in the whipped cream.
4. Pour into the dessert rings and chill for at least 4 hours, preferably over night.
5. Decorate as required.