



# KIR ROYALE FRIDGE CAKE



## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Alcohol stable and does not curdle
- Pure indulgence with less fat



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easy

## INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

### FOR THE BASE

**200 g** Digestive biscuits, finely grated

**100 g** Butter, melted

Butter, for the baking tin

### FOR THE CREAM

**500 g** QimiQ Classic, unchilled

**1 package** Cream cheese, (175 g)

**150 g** Natural yoghurt

**100 ml** Prosecco

**180 g** Sugar

### TO GLAZE

**400 g** Red currants

**1** sachet(s) cake glaze powder, 12 g each

**250 ml** Black currant juice

Sugar

## METHOD

1. For the base: add the melted butter to biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Fill the cream into the cake tin and allow to chill for approx. 4 hours.
4. Cover the surface with 300 g of the currants. Make the cake glazing with the juice and sugar to taste, and pour over the currants. Top with the remaining currants.
5. Chill for a further 30 minutes and decorate as required.