



CHERRY SEMOLINA FRIDGE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

300 g Cini Minis, crumbled well

110 g Butter, melted

FOR THE FILLING

250 g QimiQ Classic

300 ml Milk

60 g Sugar

Cinnamon

100 Wheat semolina

250 ml Whipping cream 36 % fat, whipped

400 g Cherries, cored

TO DECORATE

200 g Chocolate glaze

Cherries

METHOD

1. For the base: mix the Cini Minis with the melted butter and press into the base of a cake tin.
2. For the filling: bring the milk, sugar and cinnamon together to the boil. Add the semolina and stir until the mixture thickens. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the semolina mixture and mix well. Fold in the whipped cream.
4. Spread one quarter of the cream evenly over the base and cover with a layer of cherries. Finish with the remaining cream and allow to chill for approx. 4 hours.
5. Coat the cake with the chocolate glazing and chill for a further 30 minutes. Serve decorated with cherries.