RAFFAELLO CAKE

15   easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

150 g	Digestive biscuits, crumbled
70 g	Butter, melted
	Butter, for the baking tin

FOR THE CREAM

250 g	QimiQ Whip Pastry Cream, chilled
250 g	QimiQ Classic, chilled
180 ml	Coconut milk
4 cl	Coconut liqueur, optional
2	Lime(s), juice only
200 g	White chocolate, melted

METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
2. For the cream: lightly whip the cold QimiQ Whip with the QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the coconut milk, coconut liqueur and lime juice and continue to whip until the required volume has been achieved. Fold in the melted white chocolate.
4. Spread the cream onto the base and allow to chill for approx. 4 hours.