PINEAPPLE AND COCONUT CAKE ASIA

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients

🕐 40   🔥 medium

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

200 g	Digestive biscuits, crumbled
50 g	Coconut flakes
100 g	Butter, melted
	Butter, for the baking tin

FOR THE FILLING

500 g	QimiQ Classic, unchilled
150 ml	Coconut milk
150 g	Cream cheese
50 g	Sugar
500 g	Tinned pineapple, drained, diced
1	Lemon(s), juice only

FOR THE TOPPING

250 g	QimiQ Whip Pastry Cream, chilled
100 g	QimiQ Classic, chilled
200 ml	Whipping cream 35-36 % fat
100 g	Sugar
12 g	Vanilla sugar
100 ml	Coconut milk
0.5	Lime(s), finely grated zest
5 g	Gelatine 220 Bloom

TO DECORATE

40 g	Coconut flakes

METHOD

1. For the base: mix the biscuit crumbs and dessicated coconut with the melted butter. Press firmly into the base of a greased cake tin.
2. For the filling: whisk the unchilled QimiQ Classic and other ingredients until smooth using an immersion blender. Spread onto base.
3. For the topping: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients (except the gelatine) and continue to whip until the required volume has been achieved.
5. Squeeze the soaked gelatine, dissolve and fold into the QimiQ mixture.
6. Spread the topping onto the cake and allow to chill for approx. 4 hours.
7. Sprinkle with dessicated coconut before serving.