



RASPBERRY AND YOGHURT CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

- 200 g** Digestive biscuits, crumbled
- 100 g** Butter, melted
- Butter, for the baking tin

FOR THE FILLING

- 500 g** QimiQ Classic, unchilled
- 100 ml** Condensed milk 4 % fat
- 220 g** Greek style yogurt
- 100 g** Sugar
- 1** Lime(s), finely grated zest
- 2** Lime(s), juice only

FOR THE TOPPING

- 200 g** QimiQ Classic, chilled
- 300 g** QimiQ Whip Pastry Cream, chilled
- 400 g** Raspberry puree
- 150 ml** Whipping cream 36 % fat
- 100 g** Mascarpone
- 100 g** Sugar
- 4 g** Vanilla sugar
- 80 g** Butter, melted
- 2 sheets** Gelatine

METHOD

1. For the base: mix the biscuit crumbs with the melted butter. Press firmly into the base of a greased cake tin.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Spread onto the 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 raspberry puree, cream, mascarpone, sugar and vanilla sugar and continue to whip until the required volume has been achieved. Fold in the melted butter.
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.