



# RASPBERRY AND YOGHURT 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

**100 g** Butter, melted

Butter, for the baking tin

### FOR THE FILLING

**500 g** QimiQ Classic, unchilled

**75 ml** Condensed milk 4 % fat

**100 ml** Whipping cream 35-36 % fat

**80 g** Sugar

**1** Lime(s), finely grated zest

**60 g** Lime(s), juice only

### FOR THE TOPPING

**200 g** QimiQ Classic, chilled

**200 g** QimiQ Whip Pastry Cream, chilled

**400 g** Raspberry puree

**200 g** Greek style yogurt

**100 g** Sugar

**4 g** Vanilla sugar

**80 g** Butter, melted

**10 g** 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, sugar and vanilla sugar and continue to whip until the required volume has been achieved. Dissolve the soaked gelatine and fold in quickly.
5. Fold in the melted butter and spread onto the cake.
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