



HEART SHAPED VALENTINE'S DAY CAKE WITH QIMI Q WHIP PASTRY CREAM



QimiQ BENEFITS

- Acid stable and does not curdle
- Prevents moisture migration, sponge base remains fresh and dry



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE BASE

200 g Biscuit/cookie crumbs

100 g Butter, melted

FOR THE CREAM

250 QimiQ Whip Pastry Cream, chilled

250 g Cream cheese

75 g Sugar

1 Lemon(s), juice only

250 ml Whipping cream 36 % fat

TO DECORATE

200 g Raspberries

METHOD

1. For the base: mix the biscuit/cookie crumbs and butter together well and press firmly into a heart shaped cake ring.
2. For the cream: lightly whip the chilled QimiQ Whip Pastry Cream. Add the cream cheese, sugar and lemon juice and mix well. Fold in the whipped cream. Spread evenly over the base.
3. Allow to chill for approx. 4 hours and decorate with fresh raspberries before serving.