

ELDERBERRY CREAM CHEESE FRIDGECAKE WITH BERRIES



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Full creamy taste with less fat and cholesterol
- Prevents moisture migration, sponge base remains fresh and dry





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INGREDIENTS FOR 12 PORTIONS

| 80 g Rusk(s), crumbled 50 g Almonds, ground 1 tbsp Powdered sugar 80 g Butter, melted FOR THE CREAM 400 g QimiQ Classic, room temperature 120 ml Elderflower syrup 20 g Sugar 200 g Cream cheese 100 ml Heavy cream 36 % fat, beaten FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries 1 packet Clear cake glazing jelly | FOR THE BASE | |
|--|-----------------|---------------------------------|
| 50 g Almonds, ground 1 tbsp Powdered sugar 80 g Butter, melted FOR THE CREAM 400 g QimiQ Classic, room temperature 120 ml Elderflower syrup 20 g Sugar 200 g Cream cheese 100 ml Heavy cream 36 % fat, beaten FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | | D 1/) |
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| 120 ml Elderflower syrup 20 g Sugar 200 g Cream cheese 100 ml Heavy cream 36 % fat, beaten FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | FOR THE CREAM | |
| 20 g Sugar 200 g Cream cheese 100 ml Heavy cream 36 % fat, beaten FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | 400 g | QimiQ Classic, room temperature |
| 200 g Cream cheese 100 ml Heavy cream 36 % fat, beaten FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | 120 ml | Elderflower syrup |
| 100 ml Heavy cream 36 % fat, beaten FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | 20 g | Sugar |
| FOR THE TOPPING 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | 200 g | Cream cheese |
| 250 g Strawberries, quartered 125 g Blueberries 125 g Raspberries | 100 ml | Heavy cream 36 % fat, beaten |
| 125 g Blueberries 125 g Raspberries | FOR THE TOPPING | |
| 125 g Raspberries | 250 g | Strawberries, quartered |
| | 125 g | Blueberries |
| 1 packet Clear cake glazing jelly | 125 g | Raspberries |
| | 1 packet | Clear cake glazing jelly |

METHOD

- 1. Place a cake ring 24 cm Ø on a baking tray lined with baking paper.
- 2. For the base, mix the crumbs, almonds, powdered sugar and butter well and press firmly into the cake ring with the help of the back of a spoon. Chill for 30 minutes.
- 3. For the cream, whisk QimiQ Classic smooth. Add the elderberry syrup, sugar and cream cheese and mix well. Fold in the whipped cream.
- 4. Spread the cream onto the cake base and chill for at least four hours, preferably over night.
- 5. Decorate the surface with strawberries, blueberries and raspberries and glaze with the glazing. Chill for 30 minutes to set.
- 6. Remove the cake ring and portion.