



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



25



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE BASE

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

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.