



# GREEN TEA AND LIME FRIDGE CAKES

## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

### FOR THE BASE

**50 g** Butter, room temperature

**75 g** White chocolate, melted

**100 g** Cornflakes

### FOR THE LIME LAYER

**250 g** QimiQ Classic, room temperature

**125 g** Cream cheese

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

**50 g** Sugar

**125 g** Heavy cream 36 % fat, beaten

### FOR THE GREEN TEA LAYER

**75 g** QimiQ Classic, room temperature

**75 g** Cream cheese

**10 g** Sugar

**2 g** Green tea powder

**75 g** Heavy cream 36 % fat, beaten

Cranberries, dried

## METHOD

1. For the base, add the butter to the chocolate and mix well. Stir in the cornflakes. Firmly press the mixture into 8 cm dessert rings.
2. For the lime moussé, whisk QimiQ Classic smooth. Add the cream cheese, lime juice, lime zest and sugar and mix well. Fold in the whipped cream and spread over the base.
3. For the green tea layer, whisk QimiQ Classic smooth. Add the cream cheese, green tea powder and sugar and mix well. Fold in the whipped cream and smooth evenly over the lime layer. Finish with the chopped cranberries.
4. Chill for at least 4 hours (preferably over night).