



# MELON AND YOGURT FRIDGE CAKE



## QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Enhances the natural taste of added ingredients
- Pure indulgence with less fat



15



easy

## INGREDIENTS FOR 12 PORTIONS, Ø 10" RING

### FOR THE BASE

**100 g** Butter, room temperature

**150 g** White chocolate, melted

**200 g** Cornflakes, lightly crushed

### FOR THE MELON MOUSSE

**500 g** QimiQ Classic, room temperature

**250 g** Cantalope melon, pureed

**90 g** Sugar

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

**150 g** Yogurt 10 % fat

### TO FINISH

**300 g** Cantalope melon, diced

**1** sachet(s) cake glaze powder, 12 g each

## METHOD

1. For the base, mix the butter, chocolate and Cornflakes together well and press firmly into the cake tin base.
2. For the melon mousse, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well. Spread over the base and smooth off with a palette knife.
3. Chill for approx. 30 minutes and cover with the diced melon. Make the cake glazing according to the instructions on the packet and spread evenly over the melon.
4. Chill for at least 4 hours (preferably over night).
5. Decorate as required.