



PLUM FRIDGE CAKE

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation
- Prevents moisture migration, sponge base remains fresh and dry
- Longer presentation times possible under proper refrigeration



15



easy

INGREDIENTS FOR 6 DESSERT RINGS Ø 8 CM

40 pcs Lady fingers

FOR THE PLUM LAYER

300 g Plums, cored

200 ml Grape juice

500 g QimiQ Classic, room temperature

50 g Sugar

Cinnamon

125 g Heavy cream 36 % fat, beaten

METHOD

1. Line the dessert rings with lady fingers.
2. For the plum layer, cook the plums in the grape juice until the liquid has completely evaporated. Blend smooth and allow to cool.
3. Whisk QimiQ Classic smooth. Add the plum puree, sugar and cinnamon and mix well. Fold in the whipped cream.
4. Pour into the dessert rings and chill for at least 4 hours, preferably over night.
5. Decorate as required.