



KIR ROYALE FRIDGE CAKE



QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Alcohol stable and does not curdle
- Pure indulgence with less fat



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

200 g Graham crackers, finely grated

100 g Butter, melted

Butter, for the baking tin

FOR THE CREAM

500 g QimiQ Classic, room temperature

1 package Cream cheese, (175 g)

150 g Natural yogurt

100 ml Prosecco

180 g Sugar

TO GLAZE

400 g Red currants

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

250 ml Black currant juice

Sugar

METHOD

1. For the base: add the melted butter to biscuit crumbs and mix well. Press firmly into the base of a greased cake tin.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Fill the cream into the cake tin and allow to chill for approx. 4 hours.
4. Cover the surface with 10 oz of the currants. Make the cake glazing with the juice and sugar to taste, and pour over the currants. Top with the remaining currants.
5. Chill for a further 30 minutes and decorate as required.