



# CHERRY SEMOLINA FRIDGE CAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Quick and simple preparation



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easy

## INGREDIENTS FOR 1 TORTENFORM, 26 CM Ø

### FOR THE BASE

**300 g** Cini Minis, crumbled well

**110 g** Butter, melted

### FOR THE FILLING

**250 g** QimiQ Classic

**300 ml** Milk

**60 g** Sugar

Cinnamon

**100** Wheat semolina

**250 ml** Whipping cream 36% fat, beaten

**400 g** Cherries, cored

### TO DECORATE

**200 g** Chocolate glaze

Cherries

## METHOD

1. For the base: mix the Cini Minis with the melted butter and press into the base of a cake tin.
2. For the filling: bring the milk, sugar and cinnamon together to a boil. Add the semolina and stir until the mixture thickens. Allow to cool.
3. Whisk the unchilled QimiQ Classic smooth. Add the semolina mixture and mix well. Fold in the whipped cream.
4. Spread one quarter of the cream evenly over the base and cover with a layer of cherries. Finish with the remaining cream and allow to chill for approx. 4 hours.
5. Coat the cake with the chocolate glazing and chill for a further 30 minutes. Serve decorated with cherries.