



PEACH QUARK 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



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easy

INGREDIENTS FOR 1 GATEAU, 10" Ø

FOR THE BASE

- 100 g** Butter, room temperature
- 150 g** Dark chocolate (40-60 % cocoa), melted
- 200 g** Cornflakes

FOR THE CREAM

- 500 g** QimiQ Classic, room temperature
- 200 g** Low fat quark [cream cheese]
- 250 g** Natural yogurt
- 90 g** Sugar
- 1** Lime(s), juice and finely grated zest
- 20 g** Coconut flakes

FOR THE PEACHES

- 2** tin(s) of peaches, drained approx. 250 g, drained

METHOD

1. For the base, mix the chocolate and cornflakes together well and press firmly into the cake tin base.
2. For the quark cream, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Spread one third of the cream over the base. Arrange the peach halves on the surface and cover with the remaining cream.
4. Chill for at least 4 hours, preferably over night.
5. Decorate as required.