



PINEAPPLE AND ALMOND FRIDGE CAKE

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Prevents moisture migration, sponge base remains fresh and dry
- Pure indulgence with less fat
- Longer presentation times possible under proper refrigeration



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easy

INGREDIENTS FOR 1 GATEAU, 10" Ø

FOR THE BASE

200 g Graham crackers, finely grated

100 g Butter, melted

FOR THE ALMOND CREAM

500 g QimiQ Classic, room temperature

200 g Cream cheese

80 g Almonds, grated

90 g Sugar

25 ml Amaretto

250 ml Heavy cream 36 % fat, beaten

260 g Tinned pineapple, drained

METHOD

1. For the base, mix the biscuit crumbs and butter together well and press firmly into the cake tin base.
2. For the almond cream, whisk QimiQ Classic smooth. Add the cream cheese, almonds, sugar and Amaretto and mix well. Fold in the whipped cream.
3. Spread one third of the cream over the biscuit base. Cover with the pineapple and finish with the remaining cream. Chill for at least 4 hours, preferably over night.
4. Decorate as required.