



ELDERBERRY AND RASPBERRY FRIDGE CAKE



QimiQ BENEFITS

- Prevents moisture migration, sponge base remains fresh and dry
- Enhances the natural taste of added ingredients
- Longer presentation times possible under proper refrigeration
- Pure indulgence with less fat



25



easy

INGREDIENTS FOR 1 GATEAUX, 10" Ø

FOR THE BASE

- 100 g** Hazelnuts, minced
- 100 g** Graham crackers, grated
- 150 g** Dark chocolate (40-60 % cocoa), melted
- 100 g** Butter, room temperature

FOR THE ELDERBERRY LAYER

- 500 g** QimiQ Classic, room temperature
- 250 g** Quark 20 % fat
- 100 g** Elderflower syrup
- 25 g** Lemon juice
- 125 ml** Heavy cream 36 % fat, beaten
- 400 g** Raspberries

FOR THE LEMON JELLY

- 1** Lemon(s)
- 100 g** Elderflower syrup
- 100 ml** Water
- 50 ml** Lemon juice
- 1 packet** Clear cake glazing jelly

METHOD

1. For the base, mix the hazelnuts, biscuits, chocolate and butter together well and push firmly into the cake tin.
2. For the elderberry layer, whisk QimiQ Classic smooth. Add the cream cheese, syrup and lemon juice and mix well. Fold in the whipped cream.
3. Spread one quarter of the cream evenly over the base and cover with a layer of raspberries. Finish with the remaining cream and chill.
4. For the lemon jelly, thinly slice the lemon. Blanch in sugared water, drain well and use to cover the cake.
5. Bring the syrup, water and lemon juice with the glazing powder to the boil. Allow to cool down a little and spoon over the lemon slices.
6. Chill for at least 4 hours (preferably over night).
7. Decorate as required.