



COCONUT AND LIME BARS



QimiQ BENEFITS

- Alcohol stable and does not curdle
- Creamy consistency
- Prevents moisture migration, sponge base remains fresh and dry



15



easy

INGREDIENTS FOR 24 SERVINGS

FOR THE BASE

300 g Graham crackers, crumbled

250 g Butter, melted

4 tsp Cocoa powder

FOR THE CREAM

500 g QimiQ Classic, room temperature

350 g Mascarpone

150 g Coconut milk

320 g Sugar

8 Lime(s), juice and finely grated zest

METHOD

1. For the base: mix the biscuit crumbs with the melted butter and cocoa powder.
2. Place an oblong cake frame onto a sheet of baking paper. Spread the biscuit mixture into the frame as a base.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Spread the cream onto the biscuit mixture and allow to chill for approx. 4 hours.
5. Cut the cake into equally sized slices. Sprinkle with coconut flakes as desired.