



AVOCADO-LIMETTEN-TORTE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of the avocados and limes
- No additional gelatine required



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

600 g Dates, pureed or finely chopped

200 g Almonds, grated

200 g Almonds, minced

60 g Coconut oil, melted

FOR THE CREAM

500 g QimiQ Classic, room temperature

5 Avocado(s)

270 ml Maple syrup

100 ml Coconut milk

50 g Coconut oil, melted

3 Lime(s), juice and finely grated zest

METHOD

1. Preheat the oven to 320 °F (air circulation).
2. For the base: mix the ingredients together well and fill into a greased cake tin. Bake in the preheated oven for approx. 10 minutes. Allow to cool.
3. For the cream: mix the ingredients together with an immersion blender until smooth. Pour onto the cake base.
4. Allow to chill for approx. 4 hours.
5. **Tipp:** Für eine besonders grüne Farbe Lebensmittelfarbe verwenden.