



# HEART SHAPED VALENTINE'S DAY CAKE



## QimiQ BENEFITS

- Acid stable and does not curdle
- Prevents moisture migration, sponge base remains fresh and dry



15



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE BASE

**200 g** Biscuit/cookie crumbs

**100 g** Butter, melted

### FOR THE CREAM

**250 g** QimiQ Classic, room temperature

**250 g** Cream cheese

**75 g** Sugar

**1** Lemon(s), juice only

**250 ml** Whipping cream 36% fat

### TO DECORATE

**200 g** Raspberries

## METHOD

1. For the base: mix the lady finger crumbs and butter together well and press well into a heart shaped cake ring.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the cream cheese, sugar and lemon juice and mix well. Fold in the whipped cream. Spread evenly over the base.
3. Allow to chill for approx. 4 hours and decorate with fresh raspberries before serving.