



PINEAPPLE AND COCONUT CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- No additional gelatine required



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easy

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

FOR THE BASE

- 200 g** Graham crackers, crumbled
- 50 g** Coconut flakes
- 100 g** Butter, melted
- Butter, for the baking tin

FOR THE FILLING

- 500 g** QimiQ Classic, room temperature
- 150 ml** Coconut milk
- 100 g** Butter, melted
- 30 g** Sugar
- 500 g** Tinned pineapple, drained, diced
- 1** Lemon(s), juice only

FOR THE TOPPING

- 250 g** QimiQ Whip, chilled
- 100 g** QimiQ Classic, chilled
- 100 g** Mascarpone
- 100 ml** Whipping cream 36% fat
- 100 g** Sugar
- 12 g** Vanilla sugar
- 50 ml** Coconut milk
- 0.5** Lime(s), finely grated zest

TO DECORATE

- 40 g** Coconut flakes

METHOD

1. For the base: mix the biscuit crumbs and dessicated coconut with the melted butter. Press firmly into the base of a greased cake tin.
2. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well. Spread onto the base.
3. For the topping: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the topping onto the cake and allow to chill for approx. 4 hours.
6. Sprinkle with dessicated coconut before serving.