



PINEAPPLE AND COCONUT CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



40



medium

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

150 g Cream cheese

50 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

200 ml Whipping cream 36 % fat

100 g Sugar

12 g Vanilla sugar

100 ml Coconut milk

0.5 Lime(s), finely grated zest

5 g Gelatin 220 Bloom

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 (except the gelatine) and continue to whip until the required volume has been achieved.
5. Squeeze the soaked gelatine, dissolve and fold into the QimiQ mixture.
6. Spread the topping onto the cake and allow to chill for approx. 4 hours.
7. Sprinkle with dessicated coconut before serving.