



RASPBERRY AND YOGURT 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

100 g Butter, melted

Butter, for the baking tin

FOR THE FILLING

500 g QimiQ Classic, room temperature

75 ml Condensed milk 4 % fat

100 ml Whipping cream 36 % fat

80 g Sugar

1 Lime(s), finely grated zest

60 g Lime(s), juice only

FOR THE TOPPING

200 g QimiQ Classic, chilled

200 g QimiQ Whip, chilled

400 g Raspberry puree

200 g Greek style yogurt

100 g Sugar

4 g Vanilla sugar

80 g Butter, melted

10 g Gelatine

METHOD

1. For the base: mix the biscuit crumbs 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 raspberry puree, cream, mascarpone, sugar and vanilla sugar and continue to whip until the required volume has been achieved.
5. Fold in the melted butter and spread onto the cake.
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