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No bake chocolate cake - Uit de keuken van Fatima

We are making every chocolate lover very happy with the recipe of this chocolate cake. The creamy chocolate ganache and the fruit is a delicious combination. So go to the kitchen and surprise your family and friends with this no bake chocolate cake.

Boodschappenlijstje



Patisse Silver-Top Quiche Pan Loose
Bottom Ø24cm

P3574
€11.79



FunCakes Decorating Bags 30cm pk/10

F85100
€3.25



FunCakes Chocolate Melts Dark 350g

F30105
€9.95



Other ingredients

- 260 g Oreo cookies (24 pieces)
- 80 g unsalted butter
- 250 ml fresh whip cream
- 1 spoon Lotus Speculoos paste
- Your favourite fresh fruit

Step 1:

Crush the Oreo's with a kitchen aid and mix the melted butter and the crumbs. Deposit this mixture on the bottom of the Wilton Perfect Results Round Tart/Quiche pan and press the crumbs with the bottom of a glass firmly against the bottom and the sides of the quiche pan. Put the quiche pan in the fridge.

Step 2:

Put the FunCakes dark chocolate melts in a bowl. Pour the whip cream in a saucepan and let it boil lightly. Take the pan off the fire when bubbles start to form on the side of the pan. Pour the hot cream in the bowl with the chocolate and leave this for 2 minutes. Stir the mixture after 2 minutes until the chocolate is completely melted and you have a smooth chocolate sauce.

Step 3:

Pour the chocolate ganache in the cakepan and put the cake for at least 3 hours in the fridge. Melt the Lotus speculoos pasta au-bain-marie and let it cool off. Put it in a FunCakes decorating bag, cut the tip off, and make zigzag motions above the cake. Put the cake in the fridge for 5 minutes. Decorate the cake with your favourite fresh fruit and let's eat!

In cooperation with: Uit de keuken van Fatima