



Crispy Peach Melba Cake

Ingredients for 12 pieces:

200 g Kölln® Muesli Crunchy Chocolate Biscuit, 75 g butter, 100 g dark couverture, 1 can of peaches (drained weight 470 g), 200 g double cream cheese, 50 g icing sugar (sieved), 8 sheets of gelatine, 2 pots of cream (200 g each), 250 ml raspberry sauce, 1 packet vanilla sauce powder without cooking (for 250 ml liquid)

For garnishing: 50 g Kölln® Muesli Crunchy Chocolate Biscuit

Preparation:

Fill Kölln® muesli into a freezer bag and crumble with a rolling pin. Melt butter and crushed couverture in a saucepan and mix with the muesli. Press into a greased springform pan (Ø 26 cm). Let the peaches drain well, cut them into slices and spread them on the cooled base, fan-shaped. Mix cream cheese with icing sugar. Dissolve gelatine according to the instructions on the packaging, add to the cream cheese and stir in quickly with a mixer. Whip cream until stiff and fold into the cream cheese. Spread the cream-cream cheese mass on the peaches and smooth. Mix the raspberry sauce with the vanilla sauce powder, pour onto the cake and spread evenly. Place the cake in the refrigerator overnight and garnish with Kölln® muesli before serving.

Preparation time: approx. 45 minutes

Cooling time: at least 12 hours