



## YOGHURT CAKE WITH JELLY AND GRAPES

1 h Leicht

Chilling time min.: 7 h

### INGREDIENTS (FOR 1 SPRINGFORM TIN, 24 CM IN A DIAMETER OR ABOUT 12 PIECES)

200 g sponge fingers  
50 g coconut flakes  
50 g almond flakes  
2 TBSP ground walnuts  
150 g melted MinusL Butter

For the jelly:  
5 sheets gelatine  
300 g white grape juice, clear  
4 ml green apple syrup  
400 g grapes, red and green (seedless)

For the cream:  
1 untreated lime  
10 sheets gelatine  
120 g icing sugar  
400 g MinusL Cream cheese  
400 g MinusL Yoghurt mild  
400 ml MinusL Whipping cream

## PREPARATION

Line the springform tin with parchment paper. Crush the biscuits in a food hacker or inside a plastic bag. Thoroughly mix with the coconut flakes, almonds, walnuts and butter in a bowl. Place on the bottom of the springform tin and press down evenly with your hands or a spoon, forming a small edge. Refrigerate.

For the cream, wash the lime in hot water and pat dry. Grate the peel and squeeze out the juice. Soak the gelatine in cold water.

Mix the lime juice and the grated peel with the icing sugar, cream cheese and yoghurt until smooth. Squeeze out the gelatine and melt in a small saucepan over a gentle heat, stir in 3-4 TBSP of the cream, then quickly mix into the remaining cream.

Whisk the cream until stiff and fold in. Place the cream mixture on the cake base and spread until smooth. Refrigerate for at least 4 hours.

For decorating, soak the gelatine in cold water. Heat the grape juice with the syrup and dissolve the squeezed out gelatine in it. Allow to cool and pour onto the cream. Refrigerate for about a further 3 hours.

Wash the grapes, pat dry and cut in half. Remove the cake from the tin, peel off the paper and place on a cake plate. Arrange the grapes on the cake and serve.