

No-bake Strawberry Chocolate Cake



Contain:

Spiciness: NONE

Serves:



Prep Time : 10mins

Cooking Time : 15mins

Ingredients :

300gram	Crust: Oreo cookies
½ cup (110gram)	butter; melted (same as 110gram butter)
300gram	Chocolate Filling: Soy Asahi ChocoRICH All Purpose Chocolate
200ml	heavy cream
300gram	Topping: fresh strawberries (any fruits according to your reference)
100gram	Chopped nuts (Almond, pistachios, etc – optional)

Instructions :

Crust Instructions:

1. Blend Oreo cookies with a food processor until crumbs formed.
2. Add melted butter to the crushed cookies and mix till thoroughly combined.
3. Press cookies mixture, into the bottom and sides of a rectangular (12x36cm) tart pan / a round shape (20cm diameter) tart pan.
4. Freeze it while you prepare the filling.

Chocolate Filling & Topping Instructions:

1. In a small saucepan, place heavy cream over medium-low heat for a few minutes. No boiling or simmering needed.
2. Remove from heat and combine with Soy Asahi ChocoRICH All-Purpose Chocolate in a mixing bowl until dissolved.
3. Pour chocolate filling over Oreo crust and top with fresh strawberries (optional).
4. Refrigerate for at least 2 hours or overnight before serving.



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