



STRAWBERRY CHARLOTTE WITH FRUIT YOGHURT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

200 g Strawberry yoghurt

2 tbsp Sugar

Lemon juice, to taste

125 ml Cream 36 % fat, whipped

12 Ladyfingers, to decorate

Strawberries, to decorate

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the strawberry yoghurt, sugar and lemon juice and mix well.
3. Fold in the whipped cream.
4. Line a small bowl (approx. 3/4 ltr volume) with cling film. Line the sides with lady fingers and carefully pour the strawberry cream into the middle.
5. Freeze for approx. 60 minutes, remove from the freezer and place in the fridge for at least 4 hours (depending on the height of the bowl).
6. Tip onto a platter to serve, remove the cling film and decorate with strawberries.