



STRAWBERRY CHARLOTTE WITH FRUIT YOGHURT



QimiQ BENEFITS

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



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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.