



STRAWBERRY CHARLOTTE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE STRAWBERRY CHARLOTTE

250 g	QimiQ Classic, unchilled
180 g	efko GenussPlus Apfel Erdbeer
100 g	Powdered sugar
0.5	Orange(s), squeezed
125 ml	Cream 36 % fat, whipped
12	Ladyfingers

FOR THE DECORATION

Powdered sugar
Strawberries
Cream 36 % fat, whipped

METHOD

1. Whisk QimiQ Classic smooth. Add the efko Genuss Plus Apfel-Erdbeer, icing sugar and orange juice and blend smooth.
2. Fold in the whipped cream.
3. Line a bowl (approx. 3/4 litre volume) with cling film. Line the sides with lady fingers and fill with the strawberry cream.
4. Freeze for 60 minutes, remove from the freezer and chill in the fridge for a further 3-5 hours or until the charlotte is solid enough to slice.
5. Carefully tip the charlotte out of the bowl to serve and remove the cling film.
6. Dust with icing sugar and decorate with strawberries and whipped cream.