



TRIPLE CRÈME CHEESECAKE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 1 Ø 22 CM

FOR THE BASE

150 g	Digestive biscuits
30 g	Granulated sugar
50 g	Butter, melted
	Vanilla extract

FOR THE FILLING

250 g	QimiQ Whip Pastry Cream
500 g	Triple Crème Cheese
100 g	Granulated sugar
	Vanilla extract
50 g	Sour cream 15 % fat
30 ml	Lemon juice

METHOD

1. For the base: mix the crumbs, sugar, butter and vanilla together well. Press firmly into the base of the greased cake ring.
2. For the filling: whisk the cream cheese, sugar and vanilla together until smooth and put to one side.
3. Lightly whip the cold QimiQ Whip, sour cream and lemon juice until completely smooth and ensure that the mixture is entirely incorporated (bottom and sides of bowl). Add the cream cheese mixture and continue to whip until the required volume has been achieved.
4. Pour the cream onto the base and chill for at least 4 hours, preferably over night. Decorate as required.