



CREAM DESSERT WITH STRAWBERRY SAUCE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

60 ml Milk

75 g Sugar

1 sachet(s) Vanilla sugar

1 tsp Lemon juice

125 ml Cream 36 % fat, whipped

4 Ladyfingers

200 g Mixed berries, fresh

FOR THE STRAWBERRY SAUCE

100 g Strawberries

2 tbsp Sugar

1 tsp Lemon juice

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the milk, sugar, vanilla sugar and lemon juice and mix well.
3. Fold in the whipped cream.
4. Dice the lady fingers and place in the bottom of small dessert dishes.
5. Alternately layer the berries and cream on the diced lady fingers, finishing with a layer of cream.
6. Chill for at least 4 hours.
7. For the strawberry sauce, blend the strawberries, sugar and lemon juice. Drizzle over the cream dessert before serving.