STRAWBERRY CREAM FOR THERMOMIX

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Quick and easy preparation

15   **easy**

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, unchilled
250 ml	Whipping cream 36 % fat
3 tbsp	Natural yoghurt
250 g	Strawberries, diced
6 tbsp	Honey

TO GARNISH

100 g	Strawberries, quartered
1 tbsp	Vanilla sugar

METHOD

1. For the garnishing, marinate the strawberries with vanilla sugar.
2. Place the cream into the Thermomix bowl with the whisk (don't use the butterfly!) and mix for 5 seconds / speed 6. (The duration depends on the cream). Pour into a separate bowl and clean the Thermomix bowl.
3. Whisk the unchilled QimiQ Classic, yoghurt, strawberries and honey for 10 seconds / speed 4.
4. Pour into a separate bowl and fold in the whipped cream. Pour into dessert glasses and chill for 2 hours.
5. Serve garnished with marinated strawberries and mint leave.