



CREAM CHEESE STRAWBERRY CHEESECAKE CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 1000 G

FOR THE CREAM

300 g	QimiQ Whip Pastry Cream, chilled
150 g	Sugar
480 g	Cream cheese
6 g	Vanilla aroma
35 ml	Lemon juice

TO DECORATE

600 g	Strawberries, frozen, diced
100 g	Powdered sugar
300 g	Chocolate biscuits, crumbled

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Marinate the strawberries with the icing sugar.
4. Place the biscuit crumbs into the glasses and pipe the mousse on top. Finish with the strawberries and decorate as required. Allow to chill.