



# FRESH STRAWBERRY TERRINE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

## INGREDIENTS FOR 4 PORTIONS

|                    |                           |
|--------------------|---------------------------|
| <b>250 g</b>       | QimiQ Classic, unchilled  |
| <b>50 g</b>        | Sugar                     |
| <b>50 g</b>        | Cream cheese              |
| <b>2 tbsp</b>      | Lemon juice               |
| <b>1 sachet(s)</b> | Vanilla sugar             |
| <b>1 tbsp</b>      | Orange liqueur, Cointreau |
| <b>125 ml</b>      | Cream 36 % fat, whipped   |
| <b>100 g</b>       | Strawberries, sliced      |

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar, cream cheese, lemon juice, vanilla sugar and orange liqueur and mix well.
3. Fold in the whipped cream.
4. Line a terrine mould (1/2 litre volume) with cling film and fill with the mixture.
5. Chill for at least 4 hours (preferably over night). Tip out of the mould, remove the cling film and decorate with the sliced strawberries.