

NON BAKED CHEESE CAKE



QimiQ BENEFITS

- Dairy cream best quality
- Quick and easy preparation
- Creamy indulgent taste with less fat



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INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, unchilled
100 g	Digestive biscuits, crumbled
150 g	Cream cheese
40 ml	Milk
80 g	Sugar
1	Lemon(s), juice and finely grated zest
125 ml	Whipping cream 36 % fat, whipped
250 g	Strawberries, finely diced

METHOD

- 1. Coarsely crumble the digestive biscuits and place into moulds as a base.
- 2. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, milk, sugar, lemon juice and lemon zest and mix well. Fold in the whipped cream.
- 3. Layer the cream and strawberries alternately into the moulds and allow to chill for approx. 4 hours.