



STRAWBERRY CHARLOTTE



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE STRAWBERRY CHARLOTTE

250 g QimiQ Classic, unchilled

150 g Strawberries

100 g Powdered sugar

0.5 Orange(s), squeezed

125 ml Cream 36 % fat, whipped

12 Ladyfingers

TO DECORATE

Powdered sugar

Strawberries

Cream 36 % fat, whipped

METHOD

1. Whisk QimiQ Classic smooth. Add the strawberries, icing sugar and orange juice and blend smooth.
2. Fold in the whipped cream.
3. Line a bowl (approx. 3/4 litre volume) with cling film. Line the sides with lady fingers and fill with the strawberry cream.
4. Freeze for 60 minutes, remove from the freezer and chill in the fridge for a further 3-5 hours or until the charlotte is solid enough to slice.
5. Carefully tip the charlotte out of the bowl to serve and remove the cling film.
6. Dust with icing sugar and decorate with strawberries and whipped cream.