



# STRAWBERRY AND STRACCIATELLA CREAM SLICES



## QimiQ BENEFITS

- Quick and easy preparation
- Firmer and more stable fillings
- Reduces skin formation
- Reduces discolouration
- Prevents moisture migration, sponge base remains fresh and dry



15



easy

## INGREDIENTS FOR 10 SLICES

### FOR THE CREAM

<b>250 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Mascarpone
<b>80 g</b>	Sugar
<b>2 tbsp</b>	Lemon juice
<b>130 g</b>	Strawberries, finely diced
<b>30 g</b>	Plain chocolate, grated
<b>150 ml</b>	Whipping cream 36 % fat, whipped

### FOR THE BASE

<b>1</b>	Sponge base
<b>90 g</b>	Strawberry jam

### FOR THE GLAZING

<b>270 g</b>	Strawberries
<b>1 package</b>	Clear cake glazing jelly

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and lemon juice and mix well.
2. Fold in the strawberries, grated chocolate and whipped cream.
3. Halve the sponge base. Spread one half with the strawberry jam and top with half of the cream.
4. Top with the second sponge base and spread with the remaining cream.
5. Allow to chill for approx. 4 hours.
6. Arrange the strawberries on the top of the slice and glaze before serving.