



GRATINATED STRAWBERRY CARPACCIO



QimiQ BENEFITS

- Quick and easy preparation
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 4 PORTIONS

500 g Strawberries, sliced

TO GRATINATE

125 g QimiQ Classic, unchilled

125 g Mascarpone

50 ml Milk

1 Egg yolk(s)

50 g Sugar

40 ml Grand Marnier

1 Lemon(s), squeezed

FOR THE DECORATION

Powdered sugar

Tarragon leaves

METHOD

1. Preheat the oven to 220°C (with grill).
2. Whisk the QimiQ Classic smooth. Add the remaining gratin ingredients and mix well.
3. Arrange the strawberries decoratively in a greased oven-proof dish and pour the gratinating mixture over them. Bake in a hot oven for 10 minutes until golden brown.
4. Dust with the icing sugar and decorate with the tarragon leaves.