



NON BAKED CHEESE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



15



easy

Tips

Decorate with fresh mint leaves.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

100 g Digestive biscuits

1 package Cream cheese, (175 g)

80 ml Milk

80 g Sugar

1 Lemon(s), juice and finely grated zest

250 g Strawberries, diced

METHOD

1. Coarsely crumble the digestive biscuits and place into moulds as a base.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the cream cheese, milk, sugar, lemon juice and lemon zest and continue to whip until the required volume has been achieved.
4. Layer the cream and strawberry cubes alternately into the moulds and chill for approx. 4 hours.