



CREAMY SHEEP'S CHEESE WITH BERRIES



QimiQ BENEFITS

- Quick and easy preparation
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 6 PORTIONS

500 g Mixed berries, fresh

25 g Sugar

250 g QimiQ Whip Pastry Cream, chilled

180 g Sheep's cream cheese

Lemon juice, from 1 lemon

1 sachet(s) Vanilla sugar

100 g Powdered sugar

Lemon balm, to decorate

METHOD

1. Mix the berries and sugar together and allow to draw for 15 minutes.
2. For the cream: 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 sheep's cheese, lemon juice, vanilla sugar and icing sugar and continue to whisk at top speed until the required volume has been achieved.
4. Layer the berries and cream alternately in dessert glasses and decorate with lemon balm.