



NO BAKE CHEESECAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 5 PORTIONS

FOR THE BASE

100 g Digestive biscuits, crumbled

45 g Butter, melted

FOR THE CREAM

250 g QimiQ Whip Pastry Cream, chilled

180 g Cream cheese

35 g Sugar

25 ml Lemon juice

80 g White chocolate, melted

METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well. Press into glasses to create a base.
2. For the cream: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the cream cheese, sugar and lemon juice and continue to whip until the required volume has been achieved. Fold in the melted white chocolate.
4. Pipe the cream into the glasses and decorate with fresh berries. Allow to chill well.