



ETON MESS CHEESECAKE (LOW FAT)



QimiQ BENEFITS

- Creamy indulgent taste with less fat.
- Quick and easy preparation
- Longer presentation times without loss of quality.



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Tips

Pavlova merengue and cream can also be used as a topping.

INGREDIENTS FOR 0 CAKE TIN 26 CM Ø

225 g QimiQ Whip Pastry Cream, chilled

375 g Mascarpone

420 g Cream cheese

150 g Sugar

1 g Vanilla bean, ground

METHOD

1. Whisk the QimiQ until smooth.
2. Add the rest of the ingredients one by one and continue to whisk until the required volume has been achieved.
3. Fill into a cake tin (26cm Ø), on top of the cheesecake base of choice.
4. Chill for at least 5 hours.
5. Decorate with fruit of choice crushed merengue and cream.