



STRAWBERRY CREAM WITH ADVOCAAT [EGGNOG] AND WILD STRAWBERRIES FROM RUDOLF AND KARL OBAUER



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE STRAWBERRY CREAM

120 g	QimiQ Classic
500 g	Strawberries
200 g	Sour cream 15 % fat
60 ml	Advocaat [Eggnog]
2 tbsp	Sugar
1 tsp	Vanilla sugar
1 shot	Tabasco sauce

TO DECORATE

500 g	Wild strawberries
	Mint
	Frothed milk (optional)

METHOD

1. For the cream, blend the ingredients until smooth.
2. Pour the cream into dessert glasses and chill for 1 hour. Decorate with the wild strawberries, milk froth and mint leaves.
3. Waldbeeren waschen und putzen. Creme mit Walderdbeeren servieren, eventuell auch mit Milchschaum und Minze oder Melisse dekorieren.