



BAKED STRAWBERRIES



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

100 g Cream cheese

60 g Corn flour / starch

1 package Vanilla sugar

4 Egg yolk(s)

4 Egg white(s)

90 g Sugar

FOR THE STRAWBERRIES

250 g Strawberries, halved

50 g Powdered sugar

Lemon peel, finely grated

1 tsp Corn flour / starch

Butter, for the plates

Sugar, for the plates

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, starch, vanilla sugar and egg yolks and continue to whisk until fluffy.
3. Whisk the egg whites and sugar until stiff and fold into the QimiQ mixture.
4. For the strawberries: add the icing sugar, lemon zest and starch to the strawberries and mix well.
5. Arrange the strawberries in small soup bowls greased with butter and dusted with sugar. Pour the mixture over the strawberries and bake in the preheated oven for approx. 30 minutes.