



# FRESH STRAWBERRY TERRINE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

## Tips

Submerging the moulds briefly in hot water makes removing the terrines easier.

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, unchilled

**100 g** Sugar

**200 g** Cream cheese

**40 ml** Lemon juice

**2 sachet(s)** Vanilla sugar

**20 ml** Orange liqueur, Cointreau

**250 ml** Cream 36 % fat, whipped

**200 g** Strawberries, sliced

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar, cream cheese, lemon juice, vanilla sugar and orange liqueur and mix well.
3. Fold in the whipped cream.
4. Line a terrine mould with cling film and fill with the mixture.
5. Chill for at least 4 hours (preferably over night). Tip out, remove the cling film and decorate with the sliced strawberries.