



STRAWBERRY SHORTCAKE



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



medium

INGREDIENTS FOR 15 PORTIONS

FOR THE BISCUITS

260	QimiQ Cream Base
200 g	Butter, softened
50 g	Granulated sugar
10 g	Salt
545 g	Flour
80 ml	Buttermilk
36 g	Baking powder

FOR THE WHIPPED CREAM

250 g	QimiQ Whip Pastry Cream, chilled
35 g	Granulated sugar
5 ml	Lemon juice
	Strawberries, sliced
	Strawberries, diced

FOR THE SYRUP

100 g	Strawberry fruit puree
30 g	Granulated sugar

METHOD

1. Preheat the oven to 200° C (conventional oven).
2. Whisk QimiQ Sauce Base smooth. Add the remaining ingredients and mix with a paddle attachment at medium speed until smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
3. Chill this dough for at least 30 minutes. Roll out 1.5 cm thick and cut into Ø 8 cm discs.
4. Place with the edges touching on a 13 x 8 cm baking sheet lined with parchment paper. Allow to rest chilled for a further 20 minutes. Brush with melted butter and sprinkle with granulated sugar.
5. Bake in the hot oven for approx. 11 minutes, or until golden brown. Remove from the oven, allow to cool and halve the biscuits horizontally.
6. For the whipping cream, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (including bottom and sides of bowl). Add the sugar and lemon juice and continue to whip until the required volume has been achieved.
7. For the syrup, add the sugar to the strawberry puree and mix well.
8. To assemble, arrange sliced strawberries on the bottom half of the biscuits. Pipe a ring of whipped cream around the edge and fill the centre with diced strawberries mixed with syrup. Top with the second biscuit half and dust with icing sugar.