



# CREAM CHEESE AND CHOCOLATE DIPPED STRAWBERRIES



## QimiQ BENEFITS

- Variable creative possibilities
- Longer presentation times without loss of quality
- Natural taste



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic

**340 g** Cream cheese

**20 ml** Lemon juice

**160 g** Sugar

**40** Strawberries, chilled

**0.6 litre(s)** Chocolate coating

## METHOD

1. Blend the QimiQ Classic, cream cheese, lemon juice and sugar until smooth. Put to one side.
2. Dip three quarters of each strawberry into the cream cheese sauce, place on a chilled baking tray and chill for a further 5 minutes.
3. Melt the chocolate coating (48° C). Dip the chilled strawberries in the chocolate, place on a baking sheet and chill well.