



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.