



MINI CHEESECAKES



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry
- Natural taste
- Guaranteed to succeed



15



easy

INGREDIENTS FOR 5 PORTIONS

125 g	QimiQ Classic, room temperature
100 g	Graham crackers, crumbled
50 g	Butter, melted
150 g	Cream cheese
50 g	Natural yogurt
35 g	Sugar
1 tbsp	Lemon juice
50 ml	Whipping cream 36% fat, beaten
	Mixed berries, fresh
	Fresh fruit
0.5 package	Clear cake glazing jelly

METHOD

1. Place 5 dessert rings, Ø 3 inch on a baking tray lined with baking paper.
2. For the base: mix the biscuit crumbs with the melted butter and press firmly into the rings. Chill for 20 minutes.
3. For the cream, whisk QimiQ Classic smooth. Add the cream cheese, yogurt, sugar and lemon juice and mix well. Fold in the whipped cream.
4. Pour the cream into the prepared dessert rings and smooth off the surface with a palette knife. Chill for at least 4 hours.
5. Decorate with strawberries, raspberries, blue berries, kiwis or peaches. Make the cake glazing as usual and pour over the fruit. Chill for a further 15 minutes.
6. Release from the dessert rings with a sharp knife.