



CREAM CHEESE LOLLIES

QimiQ BENEFITS

- Acid stable and does not curdle
- Full creamy taste with less fat and cholesterol
- Bake stable and freezer stable
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 46 LOLLIES

FOR THE FILLING

450 g	QimiQ Classic, room temperature
700 g	Cream cheese, room temperature
200 g	Natural yogurt
300 g	Whole egg(s)
105 ml	Lemon juice
4 g	Lemon peel, finely grated
300 g	Sugar
65 g	Corn starch

FOR THE COATING

400 g	Dark chocolate (40-60 % cocoa)
	Chocolate decorations

METHOD

1. Pre-heat the oven to 200° F with convection.
2. For the filling, whisk the cream cheese smooth. Add the QimiQ Classic and remaining ingredients and mix well.
3. Pour the mixture into small molds and bake in the hot oven for 25 minutes. Insert the lolly sticks, reduce the fan speed, and continue to bake until done.
4. Allow to cool down and freeze.
5. Remove the frozen lollies from the molds, coat with the melted chocolate and decorate as required (chocolate flakes, chocolate balls etc).