



# STRAWBERRY CHARLOTTE WITH FRUIT YOGURT



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Classic, room temperature
<b>200 g</b>	Strawberry yogurt
<b>2 tbsp</b>	Sugar
	Lemon juice, to taste
<b>125 ml</b>	Heavy cream 36 % fat, beaten
<b>12</b>	Lady fingers, to decorate
	Strawberries, to decorate

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the strawberry yogurt, sugar and lemon juice and mix well.
3. Fold in the whipped cream.
4. Line a small bowl (approx. 3/4 ltr volume) with cling film. Line the sides with lady fingers and carefully pour the strawberry cream into the middle.
5. Freeze for approx. 60 minutes, remove from the freezer and place in the fridge for at least 4 hours (depending on the height of the bowl).
6. Tip onto a platter to serve, remove the cling film and decorate with strawberries.