



TRIPLE CRÈME CHEESECAKE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 1 Ø 22 CM

FOR THE CRUST

150 g Graham crackers

30 g Granulated sugar

50 g Butter, melted

Vanilla extract

FOR THE FILLING

250 g QimiQ Whip

500 g Triple Crème Cheese

100 g Granulated sugar

Vanilla extract

50 g Sour cream 15 % fat

30 ml Lemon juice

METHOD

1. For the crust: mix the crumbs, sugar, butter and vanilla together well. Press firmly into the base of the greased cake ring.
2. For the filling: whisk the cream cheese, sugar and vanilla together until smooth and put to one side.
3. Lightly whip the cold QimiQ Whip, sour cream and lemon juice until completely smooth and ensure that the mixture is entirely incorporated (bottom and sides of bowl). Add the cream cheese mixture and continue to whip until the required volume has been achieved.
4. Pour the cream onto the base and chill for at least 4 hours, preferably over night. Decorate as required.