



# CREAM DESSERT WITH STRAWBERRY SAUCE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**60 ml** Milk

**75 g** Sugar

**1 sachet(s)** Vanilla sugar

**1 tsp** Lemon juice

**125 ml** Heavy cream 36 % fat, beaten

**4** Lady fingers

**200 g** Mixed berries, fresh

## FOR THE STRAWBERRY SAUCE

**100 g** Strawberries

**2 tbsp** Sugar

**1 tsp** Lemon juice

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the milk, sugar, vanilla sugar and lemon juice and mix well.
3. Fold in the whipped cream.
4. Dice the lady fingers and place in the bottom of small dessert dishes.
5. Alternately layer the berries and cream on the diced lady fingers, finishing with a layer of cream.
6. Chill for at least 4 hours.
7. For the strawberry sauce, blend the strawberries, sugar and lemon juice. Drizzle over the cream dessert before serving.