



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



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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.