



CREAM CHEESE STRAWBERRY CHEESECAKE CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 1000 G

FOR THE CREAM

300 g QimiQ Whip, chilled

150 g Sugar

480 g Cream cheese

6 g Vanilla extract

35 ml Lemon juice

TO DECORATE

600 g Strawberries, frozen, diced

100 g Powdered sugar

300 g Chocolate cookies , crumbled

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Marinate the strawberries with the powdered sugar.
4. Place the biscuit crumbs into the glasses and pipe the mousse on top. Finish with the strawberries and decorate as required. Allow to chill.