



FRESH STRAWBERRY TERRINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, room temperature
50 g	Sugar
50 g	Cream cheese
2 tbsp	Lemon juice
1 sachet(s)	Vanilla sugar
1 tbsp	Orange liquor, Cointreau
125 ml	Heavy cream 36 % fat, beaten
100 g	Strawberries, sliced

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar, cream cheese, lemon juice, vanilla sugar and orange liquor and mix well.
3. Fold in the whipped cream.
4. Line a terrine mold (1/2 litre volume) with plastic film and fill with the mixture.
5. Chill for at least 4 hours (preferably over night). Tip out of the mold, remove the plastic film and decorate with the sliced strawberries.