



NON BAKED CHEESE CAKE



QimiQ BENEFITS

- Dairy cream - best quality
- Quick and simple preparation
- Creamy indulgent taste with less fat



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INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

100 g Graham crackers, crumbled

150 g Cream cheese

40 ml Milk

80 g Sugar

1 Lemon(s), juice and finely grated zest

125 ml Whipping cream 36% fat, beaten

250 g Strawberries, finely diced

METHOD

1. Coarsely crumble the graham crackers and place into moulds as a base.
2. Whisk the unchilled QimiQ Classic smooth. Add the cream cheese, milk, sugar, lemon juice and lemon zest and mix well. Fold in the whipped cream.
3. Layer the cream and strawberries alternately into the molds and chill for approx. 4 hours.