



STRAWBERRY CHARLOTTE



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and simple preparation



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE STRAWBERRY CHARLOTTE

250 g QimiQ Classic, room temperature

150 g Strawberries

100 g Powdered sugar

0.5 Orange(s), squeezed

125 ml Heavy cream 36 % fat, beaten

12 Lady fingers

TO DECORATE

Powdered sugar

Strawberries

Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth. Add the strawberries, powdered sugar and orange juice and blend smooth.
2. Fold in the whipped cream.
3. Line a bowl (approx. 3/4 litre volume) with plastic film. Line the sides with lady fingers and fill with the strawberry cream.
4. Freeze for 60 minutes, remove from the freezer and chill in the fridge for a further 3-5 hours or until the charlotte is solid enough to slice.
5. Carefully tip the charlotte out of the bowl to serve and remove the plastic film.
6. Dust with powdered sugar and decorate with strawberries and whipped cream.