



STRAWBERRY AND STRACCIATELLA CREAM SLICES



QimiQ BENEFITS

- Quick and simple preparation
- Firmer and more stable fillings
- Reduces skin formation
- Reduces discoloration
- Prevents moisture migration, sponge base remains fresh and dry



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easy

INGREDIENTS FOR 10 SLICES

FOR THE CREAM

250 g QimiQ Classic, room temperature

100 g Mascarpone

80 g Sugar

2 tbsp Lemon juice

130 g Strawberries, finely diced

30 g Plain chocolate, grated

150 ml Whipping cream 36% fat, beaten

FOR THE BASE

1 Sponge base

90 g Strawberry jam

FOR THE GLAZING

270 g Strawberries

1 package Clear cake glazing jelly

METHOD

1. For the cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and lemon juice and mix well.
2. Fold in the strawberries, grated chocolate and whipped cream.
3. Halve the sponge base. Spread one half with the strawberry jam and top with half of the cream.
4. Top with the second sponge base and spread with the remaining cream.
5. Chill for approx. 4 hours.
6. Arrange the strawberries on the top of the slice and glaze before serving.