



CREAMY SHEEP'S CHEESE WITH BERRIES



QimiQ BENEFITS

- Quick and simple preparation
- One bowl preparation
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 6 PORTIONS

500 g	Mixed berries, fresh
25 g	Sugar
250 g	QimiQ Whip, chilled
180 g	Sheep's cream cheese
	Lemon juice, from 1 lemon
1 sachet(s)	Vanilla sugar
100 g	Powdered sugar
	Lemon balm, to decorate

METHOD

1. Mix the berries and sugar together and allow to draw for 15 minutes.
2. For the cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the sheep's cheese, lemon juice, vanilla sugar and powdered sugar and continue to whisk at top speed until the required volume has been achieved.
4. Layer the berries and cream alternately in dessert glasses and decorate with lemon balm.