



# NO BAKE CHEESECAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 5 PORTIONS

### FOR THE BASE

**100 g** Graham crackers, crumbled

**45 g** Butter, melted

### FOR THE CREAM

**250 g** QimiQ Whip, chilled

**180 g** Cream cheese

**35 g** Sugar

**25 ml** Lemon juice

**80 g** White chocolate, melted

## METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well. Press into glasses to create a base.
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 cream cheese, sugar and lemon juice and continue to whip until the required volume has been achieved. Fold in the melted white chocolate.
4. Pipe the cream into the glasses and decorate with fresh berries. Allow to chill well.