



BAKED STRAWBERRIES



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Bake stable



25



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

100 g Cream cheese

60 g Corn starch

1 package Vanilla sugar

4 Egg yolk(s)

4 Egg white(s)

90 g Sugar

FOR THE STRAWBERRIES

250 g Strawberries, halved

50 g Powdered sugar

Lemon peel, finely grated

1 tsp Corn starch

Butter, for the plates

Sugar, for the plates

METHOD

1. Preheat an oven to 360 °F (conventional oven).
2. Whisk QimiQ Classic smooth. Add the cream cheese, starch, vanilla sugar and egg yolks and continue to whisk until fluffy.
3. Whisk the egg whites and sugar until stiff and fold into the QimiQ mixture.
4. For the strawberries: add the powdered sugar, lemon zest and starch to the strawberries and mix well.
5. Arrange the strawberries in small soup bowls greased with butter and dusted with sugar. Pour the mixture over the strawberries and bake in the preheated oven for approx. 30 minutes.