



FRESH STRAWBERRY TERRINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

Tips

Submerging the moulds briefly in hot water makes removing the terrines easier.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, room temperature

100 g Sugar

200 g Cream cheese

40 ml Lemon juice

2 sachet(s) Vanilla sugar

20 ml Orange liquor, Cointreau

250 ml Heavy cream 36 % fat, beaten

200 g Strawberries, sliced

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar, cream cheese, lemon juice, vanilla sugar and orange liquor and mix well.
3. Fold in the whipped cream.
4. Line a terrine mold with cling film and fill with the mixture.
5. Chill for at least 4 hours (preferably over night). Tip out, remove the cling film and decorate with the sliced strawberries.