



GRATINATED STRAWBERRY CARPACCIO



QimiQ BENEFITS

- Quick and simple preparation
- Acid, heat and alcohol stable
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

1 kg Strawberries, sliced

TO GRATINATE

250 g QimiQ Classic, room temperature

250 g Mascarpone

100 ml Milk

2 Egg yolk(s)

100 g Sugar

80 ml Grand Marnier

2 Lemon(s), squeezed

FOR THE DECORATION

Powdered sugar

Tarragon leaves

METHOD

1. Whisk QimiQ Classic smooth. Add the remaining Gratin ingredients and mix well.
2. Arrange the strawberries decoratively in a greased oven-proof dish and pour over the gratinating mixture. Bake in a hot oven for 10 minutes until golden brown.
3. Dust with powdered sugar and decorate with tarragon leaves.