



STRAWBERRY CHARLOTTE LOAF



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 6 PORTIONS, 2 PINT LOAF PAN

250 g QimiQ Classic, room temperature

500 g Strawberries

80 g Granulated sugar

125 g Quark 10 % fat [cream cheese]

2 tbsp Lemon juice

125 g Heavy cream 36 % fat, beaten

15 pcs Lady fingers

TO DECORATE

125 g Heavy cream 36 % fat, beaten

2 pcs Strawberries, quartered

METHOD

1. Blend the strawberries with 1.1 oz sugar and lemon juice (put 3 tbsp to one side to decorate).
2. Whisk QimiQ Classic smooth. Add the quark, remaining sugar and lemon juice and mix well. Fold in the whipped cream.
3. Line a loaf tin with cling film and fill it with alternate layers of cream, strawberry puree and lady fingers. Finish with a layer of cream. Chill for at least 4 hours, preferably over night.
4. Tip out of the loaf tin and peel off the plastic film. Decorate with cream rosettes, strawberries and the remaining puree.