



# STRAWBERRY SHORTCAKE



## QimiQ BENEFITS

- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



25



medium

## INGREDIENTS FOR 15 PORTIONS

### FOR THE BISCUITS

<b>260</b>	QimiQ Sauce Base
<b>200 g</b>	Butter, softened
<b>50 g</b>	Granulated sugar
<b>10 g</b>	Salt
<b>545 g</b>	AP Flour
<b>80 ml</b>	Buttermilk
<b>36 g</b>	Baking powder

### FOR THE WHIPPED CREAM

<b>250 g</b>	QimiQ Whip, chilled
<b>35 g</b>	Granulated sugar
<b>5 ml</b>	Lemon juice
	Strawberries, sliced
	Strawberries, diced

### FOR THE SYRUP

<b>100 g</b>	Strawberry fruit puree
<b>30 g</b>	Granulated sugar

## METHOD

1. Preheat the oven to 400° F (conventional oven).
2. Whisk QimiQ Classic smooth. Add the remaining ingredients and mix with a paddle attachment at medium speed until smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
3. Chill this dough for at least 30 minutes. Roll out 1/2 inch thick and cut into Ø 3 inch discs.
4. Place with the edges touching on a 5 x 3 inch baking sheet lined with parchment paper. Allow to rest chilled for a further 20 minutes. Brush with melted butter and sprinkle with sugar.
5. Bake in the hot oven for approx. 11 minutes, or until golden brown. Remove from the oven, allow to cool and halve the biscuits horizontally.
6. For the whipping cream, lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (including bottom and sides of bowl). Add the sugar and lemon juice and continue to whip until the required volume has been achieved.
7. For the syrup, add the sugar to the strawberry puree and mix well.
8. To assemble, arrange sliced strawberries on the bottom half of the biscuits. Pipe a ring of whipped cream around the edge and fill the centre with diced strawberries mixed with syrup. Top with the second biscuit half and dust with powdered sugar.