



# CREAM CHEESE AND CHOCOLATE DIPPED STRAWBERRIES



## QimiQ BENEFITS

- Variable creative possibilities
- Longer shelf life without loss of quality
- Natural taste



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic

**340 g** Cream cheese

**20 ml** Lemon juice

**160 g** Sugar

**40** Strawberries, chilled

**0.6 litre(s)** Chocolate coating

## METHOD

1. Blend the QimiQ Classic, cream cheese, lemon juice and sugar with a stick blender until smooth. Put to one side.
2. Dip three quarters of each strawberry into the cream cheese sauce, place on a chilled sheet pan and chill for a further 5 minutes.
3. Melt the chocolate coating (95° F). Dip the chilled strawberries in the chocolate, place on a sheet pan and chill well.