

Creamy delight of Belgian cream with strawberries



If you are a fan of irresistible desserts and want to surprise your guests, the creamy delight of Belgian cream with strawberries is the perfect option.

This recipe combines the smoothness of Belgian cream with the freshness of strawberries, resulting in an incredibly tasty and visually delightful dessert.

Ingredients

- 1 can of condensed milk;
- 2 cans of milk (use the empty condensed milk can to measure);
- 4 sifted yolks;
- 1 tablespoon cornstarch;
- 200g chopped semisweet chocolate;
- 300g fresh strawberries cut into slices;
- Mint leaves to garnish (optional)

Method of preparation

In a saucepan, mix the condensed milk, milk, egg yolks and cornstarch.

Bite over medium heat, stirring constantly, until you get a thick cream.

Remove from the heat and add the chopped chocolate. Stir well until completely melted.

Pour half of the cream into individual bowls.

Place a layer of sliced ??strawberries over the cream.

Cover with the other half of the cream.

Decorate with whole strawberries and mint leaves, if desired.

Refrigerate for at least two hours before serving.

The creamy deliciousness of Belgian cream with strawberries is a dessert that pleases all palates. The combination of Belgian cream, which is extremely creamy and tasty, with fresh strawberries results in an explosion of flavors in the mouth. Plus, the presentation of this dessert is simply enchanting, making it perfect for special occasions.

If you are looking for an easy-to-make dessert that impresses with its appearance and taste, be sure to try this creamy delight. Surely your guests will be delighted and will ask for an encore!

Enjoy this delicious recipe and share special moments with your loved ones. After all, there's nothing better than enjoying an amazing dessert alongside your loved ones. Bon appetit!

Final considerations

The creamy delight of Belgian cream with strawberries is an irresistible dessert that combines the smoothness of Belgian cream with the freshness of strawberries.

In addition to being extremely tasty, this dessert also delights with its visual presentation. With simple ingredients and an easy way to prepare, it is possible to surprise your guests with a dessert that pleases all palates.



Be sure to try this delight and share special moments with your loved ones.

Video recipe

We have a video recipe if you prefer something more visual.

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