



RHUBARB TRIFLE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Stable consistency



15



easy

INGREDIENTS FOR 6 PORTIONS

125 g QimiQ Classic, unchilled

400 g Rhubarb, fresh, peeled

3 tbsp Sugar

2 tbsp Water

20 g Red currant jam

1 tbsp Lemon juice

10 g Corn flour / starch

100 g Ladyfingers, diced

125 g Low fat quark [cream cheese]

50 ml Milk

80 g Sugar

100 ml Cream 36 % fat, whipped

TO DECORATE

3 Strawberries, halved

12 Amarettini [Italian almond biscuits], crushed

METHOD

1. Cook the rhubarb, sugar, water, jam and lemon juice for 5 minutes or until the rhubarb is soft. Mix the starch with some water to a thick paste. Use to bind the rhubarb and allow to cool.
2. Whisk QimiQ Classic smooth. Add the quark, milk and sugar and mix well. Fold in the whipped cream.
3. Divide the lady fingers amongst 6 dessert glasses. Cover with a layer of rhubarb followed by the cream. Chill for at least 4 hours, preferably over night.
4. Serve decorated with halved strawberries and Amarettini.