



BERRY TRIFLE

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation
- Pure indulgence with less fat
- Natural taste



15



easy

INGREDIENTS FOR 4 PORTIONS

125 g	QimiQ Classic, unchilled
80 g	Ladyfingers, diced
50 ml	Orange juice
250 g	Strawberries, quartered
125 g	Raspberries
125 g	Blueberries
125 g	Quark 10 % fat [cream cheese]
40 g	Vanilla sugar
	Pulp from 1 vanilla pod
50 ml	Milk
125 ml	Cream 36 % fat, whipped

METHOD

1. Arrange the lady fingers in 4 dessert glasses and drizzle with orange juice.
2. Put a few berries to one side for decoration, and place the remaining berries over the lady fingers.
3. For the cream, whisk QimiQ Classic smooth. Add the quark, vanilla sugar, vanilla mark and milk and mix well. Fold in the whipped cream.
4. Pour the vanilla cream over the berries and chill for at least 4 hours, preferably over night. Serve decorated with the remaining berries.