



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 10 PORTIONS

160 g Ladyfingers, diced

100 ml Orange juice

500 g Strawberries, quartered

250 g Raspberries

250 g Blueberries

FOR THE CREAM

250 g QimiQ Classic, unchilled

250 g Quark 10 % fat [cream cheese]

60 g Sugar

100 ml Milk

250 ml Cream 36 % fat, whipped

METHOD

1. Arrange the lady fingers in 10 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, sugar 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.