



# SURPRISE EGGS FILLED WITH VANILLA CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 12 PORTIONS

**6** Kinder Surprise Egg(s)

**250 g** QimiQ Whip Dessert Cream Vanilla, chilled

**100 g** Quark 20 % fat

**40 g** Honey

## TO DECORATE

**6** Physalis, halved

## METHOD

1. Carefully open the eggs with a knife.
2. For the cream, lightly whip the cold QimiQ Whip Vanilla until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the cream into the halved eggs with a star nozzle. Decorate with the halved physalis and chill for at least 1 hour.