



# RASPBERRY YOGHURT CREAM

## QimiQ BENEFITS

- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



15



easy



## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip Pastry Cream, chilled

**200 g** Greek style yogurt

**150 g** Raspberries, frozen

**4 tbsp** Sugar

## TO DECORATE

Raspberries

Mint

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yoghurt, raspberries and sugar and continue to whip until the required volume has been achieved.
3. Pipe into dessert glasses and chill well.
4. Serve garnished with raspberries and mint leaf.