



# POMEGRANATE AND KEFIR CREAM

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Saves time and resources



15



easy

## Tips

Calorie content can be reduced by using sweetener (Natreen) instead of sugar.

## INGREDIENTS FOR 10 PORTIONS

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

**200 g** Kefir 10 % fat

**60 ml** Pomegranate syrup

**10 ml** Lemon juice

**60 g** Sugar

**70 g** Pomegranate seeds

## TO GARNISH

Pomegranate seeds

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 kefir, syrup, lemon juice, sugar and pomegranate seeds and continue to whip until the required volume has been achieved.
3. Pipe into dessert glasses and chill well.
4. Serve decorated with pomegranate seeds and a mint leaf.