



CRISPY YOGHURT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



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easy

INGREDIENTS FOR 25 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

300 g Natural yoghurt

250 g Crunchy muesli

80 ml Lemon juice

150 g Maple syrup

200 g Fresh fruit, diced

TO DECORATE

Crunchy muesli

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, muesli, lemon juice, maple syrup and fruit and continue to whip until the required volume has been required.
3. Pipe into dessert glasses and chill well.
4. Serve sprinkled with the muesli.