



YOGHURT AND LEMON CREAM WITH PEACH RAGOUT

QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and easy preparation
- Pure indulgence with less calories



15



easy



INGREDIENTS FOR 1215 G

FOR THE CREAM

500 QimiQ Whip Pastry Cream, chilled

110 g Sugar

500 g Low fat yoghurt

100 ml Lemon juice

5 g Lime zest

FOR THE RAGOUT

350 g Peaches, tinned and drained

20 g Sugar

5 g Corn flour / starch

Lime(s), sliced

METHOD

1. For the cream: lightly whip the cold QimiQ Whip with the sugar and continue to whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. For the ragout: blend half of the peaches with the sugar until smooth. Heat the puree and bind with the starch.
4. Dice the remaining peaches and fold into the peach puree.
5. Pipe the cream into glasses and cover with a layer of ragout. Decorate as required and allow to chill.