



# EBLY TENDER WHEAT MUESLI

## QimiQ BENEFITS

- Creamy indulgent taste with less fat



15



easy

## Tips

Adjust for taste with more sugar, honey or sweetener if required.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Natural yoghurt

**200 g** Eby Tender Wheat, cooked

**40 g** Oat flakes

**100 g** Raisins

**50 g** Prunes, finely diced

**60 g** Nuts, chopped

**2** Banana(s), sliced

**2** Apple(s), coarsely grated

## METHOD

1. Whisk QimiQ Classic smooth. Add the yoghurt, cooked Eby Tenderwheat and oat flakes, mix well and allow to draw for approx. 20 minutes.
2. Add the raisins, prunes, nuts, banana and apple and mix well.