



# EBLY TENDER WHEAT TRAUTMANNSDORFF

## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Classic
<b>100 ml</b>	Milk
<b>1 sachet(s)</b>	Vanilla sugar
<b>pinch(es)</b>	Salt
<b>80 g</b>	Ebly Tender Wheat
<b>50 g</b>	Sugar
<b>0.5</b>	Banana(s), finely diced
<b>0.5</b>	Apple, finely diced
<b>100 ml</b>	Cream 36 % fat, whipped
<b>100 g</b>	Mixed berries, fresh, to garnish

## METHOD

1. Bring the QimiQ Classic, milk, vanilla sugar, sugar and salt to the boil.
2. Add the Ebly Tender Wheat and cook over low heat, stirring constantly until the Ebly Tender Wheat is soft and the liquid is absorbed. Put to one side.
3. Fold the fruit and whipped cream into the cool Ebly Tender Wheat mixture.
4. Rinse moulds with cold water and spoon the mixture into the moulds. Chill for at least 4 hours, preferably over night.
5. Tip out of the mould and garnish with berries to serve.