



THURGAUER FRUIT JUICE CREAM FROM MICHA SCHÄRER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

300 ml Unfermented fruit juice

1 Orange(s), juice only

1 Lemon(s), juice only

2 Egg yolk(s)

100 g Sugar

1 tbsp Corn flour / starch

250 g QimiQ Classic, unchilled

150 g Natural yoghurt

METHOD

1. Bring the unfermented juice, orange juice and lemon juice to the boil.
2. Whisk the egg yolks, sugar and starch until creamy. Add the juices, mix well and pour back into the saucepan.
3. Slowly heat up the cream until it starts to bind, remove from the heat immediately and pour through a sieve into a cold dish.
4. Whisk QimiQ Classic smooth. Add the yoghurt, mix well and stir into the cream.
5. Serve decorated with fresh apple.