



YOGHURT CREAM WITH CURRANTS



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

200 g Low fat yoghurt

60 g Sugar

50 ml Lemon juice

Lemon peel

TO DECORATE

150 g Currants

Mint

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yoghurt, sugar, lemon juice and lemon zest and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate with the currants and mint leaves. Allow to chill.