



RASPBERRY AND YOGHURT CREAM

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- One bowl preparation
- Saves time and resources



15



easy



INGREDIENTS FOR 2150 G

800 g QimiQ Whip Pastry Cream, chilled

350 g Sugar

600 g Natural yoghurt

400 g Raspberry fruit puree

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar 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. Pipe into glasses and decorate as required. Allow to chill.