



YOGHURT VERRINE WITH FRUIT COULIS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer presentation times without loss of quality
- Stable consistency
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

250 g QimiQ Classic, chilled

800 g Greek style yogurt

10 g Vanilla sugar

200 g Sugar

1 g Cardamom

RASPBERRY COULIS

150 g Raspberry fruit puree

40 g Sugar

5 ml Lemon juice

PEAR COULIS

150 g Rutherford & Meyer Fruit Paste Pear

40 g Sugar

5 ml Lemon juice

PINEAPPLE COULIS

150 g Pineapple fruit puree

40 g Sugar

5 ml Lemon juice

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the Greek style yoghurt, vanilla sugar, sugar and cardamom and continue to whisk until the required volume has been achieved.
3. For each fruit coulis: mix the fruit purees with sugar and lemon juice.
4. Pipe the cream with the three different fruit coulis in alternate layers into glasses.
5. Allow to chill for approx. 4 hours and decorate with mint leaves before serving.