



YOGURT PARFAIT WITH FRESH FRUITS AND HONEY



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



15



easy

INGREDIENTS FOR 10 PORTIONS

| | |
|--------------|----------------------------------|
| 250 g | QimiQ Whip Pastry Cream, chilled |
| 250 g | QimiQ Classic, chilled |
| 900 g | Greek style yogurt |
| 80 g | Honey |
| 10 g | Vanilla sugar |
| 150 g | Raspberries, fresh |
| 150 g | Blueberries, fresh |
| 150 g | Strawberries, fresh |
| 160 g | Crunchy muesli |
| | Mint leaves, fresh |

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). Add the greek style yoghurt, honey and vanilla sugar and continue to whip until the required volume has been achieved.
2. Add the Greek style yoghurt, honey and vanilla sugar and continue to whip until the required volume has been achieved.
3. Pipe the cream into glasses making layers alternately with the berries and the crunchy muesli.
4. Allow to chill for approx. 4 hours and decorate with mint leaves before serving.