

CRISPY YOGHURT CREAM



QimiQ BENEFITS

- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat





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INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Whip Pastry Cream, chilled
150 g	Natural yoghurt
100 g	Crunchy muesli
1	Lemon(s), juice only
4 tbsp	Maple syrup
200 g	Fresh fruit, diced
TO DECORATE	
	Crunchy muesli

METHOD

- 1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
- 2. Add the yoghurt, muesli, lemon juice, maple syrup and fruit and continue to whip until the required volume has been required.
- 3. Pipe into dessert glasses and chill
- 4. Serve sprinkled with the muesli.