



CHEESE AND YOGHURT RINGS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 DESSERT RINGS Ø 8 CM

2 package Puff pastry

500 g QimiQ Classic, unchilled

500 g Natural yoghurt

200 g Gruyère min. 50 % fat

Salt and pepper

METHOD

1. Roll out the puff pastry. Cut out 20 circles and brush with egg. Prick with a fork and bake at 210 °C (conventional oven) for approx. 10 minutes.
2. Mix the QimiQ Classic with all the remaining ingredients until smooth using an immersion blender.
3. Place a puff pastry circle as a base into each dessert ring. Fill the rings with the cream and top with another circle of puff pastry. Allow to chill for approx. 4 hours.
4. Use a sharp knife to release the pastry from the inside of the ring, carefully remove and serve.