



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 4 DESSERT RINGS Ø 8 CM

1 package Puff pastry

250 g QimiQ Classic, unchilled

250 g Natural yoghurt

100 g Gruyère min. 50 % fat

Salt and pepper

METHOD

1. Roll out the puff pastry. Cut out 8 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 and the remaining ingredients with an immersion blender until smooth.
3. Place a puff pastry circle into each dessert ring as a base. Fill the rings with the cream and top with another puff pastry circle. 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.