



GRAPE CREAM WITH YOGHURT AND HAZELNUTS



QimiQ BENEFITS

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



15



easy

Tips

Sheep yoghurt can be used instead of Greek style yoghurt.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

150 g Greek style yogurt

70 g Sugar

1 pinch(es) Cinnamon

200 g Grapes, halved

60 g Hazelnuts, coarsely chopped

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the Greek style yoghurt, sugar and cinnamon and mix well.
2. Fill the cream into the glasses in layers with the grapes and hazelnuts and allow to chill.