



# FROZEN BANANA, COCONUT AND LIME YOGHURT



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Natural yoghurt

**80 g** Sugar

**0.5 package** Vanilla sugar

**1** Lime(s), juice and finely grated zest

**2** Banana(s), peeled, cut into pieces

**50 ml** Coconut milk

**2 cl** Coconut liqueur

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the yoghurt, sugar, vanilla sugar, lime juice and lime zest and mix well.
2. Pour the mixture into a terrine mould or muffin forms and freeze for approx. 4-6 hours.
3. Cut the frozen mixture into pieces and place into a mixer. Add the bananas, coconut milk and coconut liqueur and blend at the highest speed until smooth.
4. Fill into glasses and decorate as required.
5. **Tip:** Banana liqueur can be used instead of coconut liqueur.