



GRAPE AND YOGHURT BARS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof
- Quick and easy preparation



15



easy

Tips

Use digestive biscuits instead of Spekulatius spiced cookies.

Cream cheese can be used instead of yoghurt.

INGREDIENTS FOR 10 SERVINGS

FOR THE BASE

150 g Spekulatius spiced cookies, crumbled

90 g Butter, melted

40 g Hazelnuts, chopped

40 g Almonds, chopped

Butter, for the baking tin

FOR THE CREAM

250 g QimiQ Classic, unchilled

250 g Greek style yogurt

60 g Sugar

1 package Vanilla sugar

150 g Grapes, red and green ones, finely sliced

Grapes, to decorate

METHOD

1. For the base: mix the melted butter with the spekulatius crumbs, hazelnuts and almonds well. Press firmly into the base of a greased square cake tin.
2. For the cream: whisk the unchilled QimiQ Classic smooth. Add the Greek style yoghurt, sugar and vanilla sugar and mix well. Fold in the grapes.
3. Spread the cream onto the base and decorate with the grapes. Allow to chill for approx. 4 hours.