



GRAPE SLICES WITH NUT COOKIE BASE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 SERVINGS

FOR THE BASE

150 g Nut cookies, crumbled

70 g Butter

FOR THE CREAM

250 g QimiQ Classic

250 g Greek style yogurt

80 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 nut cookie crumbs 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.