



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



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Tips

Sheep yoghurt can be used instead of Greek style yoghurt.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

300 g Greek style yogurt

140 g Sugar

2 pinch(es) Cinnamon

400 g Grapes, halved

120 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.