



# YOGHURT CREAM WITH CURRANTS (DEEP FREEZE STABLE)



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip Pastry Cream, chilled

**200 g** Low fat yoghurt

**200 g** Cream cheese

**110 g** Sugar

**100 ml** Lemon juice

**0.5 tsp** Lemon peel

## TO DECORATE

**300 g** Currants

Mint

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yoghurt, cream cheese, sugar, lemon juice and lemon zest and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate with currants and mint leaves. Allow to chill.