



# YOGHURT CREAM WITH BERRIES



## QimiQ BENEFITS

- One bowl preparation
- Increased volume = lower portion costs
- Full creamy taste with less fat and cholesterol
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid stable and does not curdle
- Foolproof real cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 20 PORTIONS

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

**250 g** Low fat yoghurt, chilled

**75 g** Sugar

**250 g** Mixed berries, fresh, pureed

## 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, sugar and berries and continue to whisk at top speed until the required volume has been achieved.
3. Pour into dishes and chill.