



YOGHURT MOUSSE WITH CHERRIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



10



easy

Tips

Serve with a wild berry compote instead of sour cherries.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Dessert Cream Vanilla, chilled

500 g QimiQ Classic, chilled

500 g Sour cherries, tinned

16 g Corn flour / starch

300 g Sugar

500 g Natural yoghurt

1 Lemon(s), finely grated zest

METHOD

1. Drain the cherries, bring the juice to the boil and bind with the corn flour. Add the cherries and allow to cool.
2. Lightly whip the cold QimiQ Whip Vanilla with the QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the sugar, yoghurt and lemon zest and continue to whip until the required volume has been achieved. Allow to chill for approx. 4 hours.
4. Scoop out small dumplings with a dessert spoon and serve with the cherries.