



# ORANGE YOGHURT WITH SESAME SEEDS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, unchilled

**250 g** Low fat yoghurt

**2** Orange(s), peeled

**1 sachet(s)** Vanilla sugar

**60 ml** Orange juice

**1 tbsp** Roasted sesame seeds

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yoghurt, oranges, vanilla sugar and orange juice and mix well.
3. Sweeten to taste, portion and sprinkle with the sesame seeds. Store chilled.