



FROZEN STRAWBERRY YOGHURT



QimiQ BENEFITS

- Acid and alcohol stable
- Deep freeze stable
- Full taste with less fat content



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic Vanilla, unchilled

250 g Natural yoghurt

80 g Sugar

0.5 Lemon(s), juice and finely grated zest

180 g Strawberries, fresh

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the yoghurt, sugar, lemon juice and lemon zest and mix well.
2. Pour the mixture into a terrine mould or muffin forms and freeze for approx. 4-6 hours.
3. Cut the frozen mixture into pieces and place into a mixer. Add the strawberries and blend at the highest speed until smooth.
4. Fill into glasses and decorate as required.