



ORANGE QUARK CREAM



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, gekühlt

250 g Quark 20 % fat

80 ml Milk

1 Orange(s), juice only

3 tbsp Honey

175 g Mandarins, tinned and drained

Mint , to decorate

METHOD

1. Lightly whip the cold QimiQ Whip ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, milk, orange juice and honey and continue to whip until the required volume has been achieved.
3. Fold in the drained mandarins.
4. Pour into dessert glasses and serve decorated with mint leaves.