



# TENDER WHEAT AND COCONUT QUARK CREAM



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- 100% natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Quark 20 % fat

**2 tbsp** Caster sugar

**50 g** Coconut flakes

**60 g** Ebly Tender Wheat

Lemon juice

Chocolate flakes, to decorate

## METHOD

1. Bring the Ebly Tender Wheat in salted water to the boil and allow to simmer for 10 minutes.
2. Whisk QimiQ Classic smooth. Add the quark and mix well. Add the sugar, coconut, EblyTender Wheat and lemon juice and mix well.
3. Pour the cream into dessert glasses and serve decorated with chocolate flakes.