



TURNUED QUARK MOUSSE WITH RED FRUIT JELLY

QimiQ BENEFITS



20



easy

Tips

Instead of red fruit jelly, strawberries or other fruits are also suitable.

You can reduce the calories by replacing the sugar with 9 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
500 g	Low fat quark [cream cheese]
35 ml	Lime juice
8 g	Vanilla sugar
90 g	Pasteurized egg white
250 g	Red fruit compote

METHOD

1. Whisk the QimiQ Cream Base (previously QimiQ Sauce Base) in the blender until smooth.
2. Add the quark, lime juice and vanilla sugar and mix well.
3. Whip the egg white with the sugar and stir into the quark mixture until you get a smooth structure.
4. Serve with red fruit jelly.