



JELLIED YOGHURT CREAM WITH FIGS

QimiQ BENEFITS



15



easy



Tips

You could also use strawberries or berries instead of figs.

You can reduce the calories by replacing the sugar with 8 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Cream Base

400 g Low fat quark [cream cheese]

100 ml Lemon juice

110 g Sugar

0.5 tsp Lemon zest

300 g Figs, sliced

METHOD

1. Whisk the QimiQ Cream Base (previously QimiQ Sauce Base) in the blender until smooth.
2. Add the yoghurt, lemon juice, sugar and lemon zest and mix well.
3. Pour into glasses or timbal molds and allow to chill.