



RASPBERRY YOGHURT CREAM

QimiQ BENEFITS



15



easy



Tips

Instead of yogurt, kefir, buttermilk, etc. can also be used.

You can reduce the calories by replacing the sugar with 6 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Low fat yoghurt

110 g Boiron Raspberry Puree

90 g Sugar

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the yoghurt, raspberry puree and sugar and continue whipping at the highest speed for 3 minutes.
3. Fill into a piping bag and bottle.