



KEFIR POMEGRANATE CREAM

QimiQ BENEFITS



15



easy



Tips

You could also use buttermilk instead of kefir.

You can reduce the calories by replacing the sugar with 2 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Kefir 10 % fat

60 ml Pomegranate Syrup (Grenadine)

10 ml Lemon juice

60 g Sugar

70 g Pomegranate seeds

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the kefir, syrup, lemon juice, sugar and pomegranate seeds and whip at the highest speed for 3 minutes.