



CRISPY YOGHURT CREAM

QimiQ BENEFITS



15



easy



Tips

You could also use low-fat quark instead of yoghurt.

You can reduce the calories by replacing the sugar with 4 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Low fat yoghurt

70 g Crunchy muesli

25 ml Lemon juice

70 g Sugar

1 tsp Lemon balm, finely chopped

METHOD

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