



# VANILLA YOGHURT CREAM WITH STRAWBERRIES

## QimiQ BENEFITS



15



easy



### Tips

Quark, kefir or buttermilk etc. can also be used instead of yoghurt

### INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip Pastry Cream, chilled

**200 g** QimiQ Classic Vanilla

**200 g** Low fat yoghurt

**80 g** Sugar

**150 g** Strawberries, fresh

### METHOD

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