



YOGHURT TERRINE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Classic, unchilled

200 g Natural yoghurt

50 g Powdered sugar

50 g Orange juice, squeezed

Orange zest, grated

Lemon peel, grated

Lime zest, grated

100 g Strawberries, sliced (optional)

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yoghurt, icing sugar, orange juice and orange, lime and lemon zest and mix well.
3. Line a terrine mould with cling film. Layer with sliced strawberries if required and pour the mixture into the mould.
4. Chill the terrine for at least 4 hours (ideally over night). Tip out of the mould, remove the cling film and portion.