



LIGHT RASPBERRY AND YOGHURT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- One bowl preparation
- Acid and alcohol stable



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easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Low fat yoghurt

110 g Raspberry fruit puree

6 g Sweetener

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yoghurt, raspberry puree and sweetener and continue to whisk until the required volume has been achieved.
3. Pour into dessert glasses and chill well.