



# YOGHURT, VANILLA AND PEACH TERRINE



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Low fat yoghurt

**3 sachet(s)** Vanilla sugar

**60 g** Peaches, tinned and drained, finely diced

Fresh fruit, to garnish

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yoghurt, vanilla sugar and diced peach and mix well.
3. Pour into small moulds and chill for at least 4 hours (preferably over night).
4. Tip out, and serve garnished with seasonal fruit.