



APRICOT BALLS WITH YOGHURT SAUCE

QimiQ BENEFITS

- Problem-free reheating possible
- Longer presentation times without loss of quality



25



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE APRICOT BALLS

30 g	Butter
50 g	Sugar
1	Egg(s)
2 tbsp	Rum
	Lemon peel
125 g	QimiQ Classic, unchilled
300 g	Flour
1 sachet(s)	Dried yeast
300 g	Apricots, tinned and drained, halved
12 ea	Sugar cube(s)
	Sunflower oil, to deep fry
	Cinnamon, ground
	Granulated sugar

FOR THE YOGHURT SAUCE (OPTIONAL)

125 g	QimiQ Classic, unchilled
150 g	Apricot yoghurt
30 ml	Apricot brandy (optional)

METHOD

1. For the apricot balls, whisk the butter, sugar, egg, rum and lemon zest until fluffy.
2. Whisk QimiQ Classic smooth and slowly add to the butter, whisking continuously.
3. Mix the yeast with the flour and fold into the mixture.
4. Cover, and allow to raise in a warm place for approx. 1 hour.
5. Sandwich 1 sugar cube between 2 apricot halves and coat with a layer of pastry.
6. Slowly deep fry in hot oil until golden brown. Roll in the sugar-cinnamon mixture whilst warm.
7. For the yogurt sauce, whisk QimiQ Classic smooth. Add the yoghurt and apricot brandy (optional) and blend smooth.