



# FRUIT SOUP WITH YOGHURT DUMPLINGS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic

**125 ml** Natural yoghurt

Lemon juice

## FOR THE SOUP

**300 g** Mixed berries, fresh

Lemon juice

**150 ml** Apple juice

**150 ml** Orange juice

## METHOD

1. For the dumplings, whisk QimiQ Classic smooth.
2. Add the yoghurt and lemon juice and mix well.
3. Chill for at least 6 hours, or until the mixture is solid.
4. For the soup, blend the berries, lemon juice, apple juice and orange juice until smooth.
5. Arrange the fruit soup in dishes. Form dumplings out of the solid yoghurt mixture with two teaspoons and place in the fruit soup.