



TWO-TONE ELDERBERRY TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g QimiQ Classic, unchilled

400 g Quark 20 % fat

100 ml Elderflower syrup

100 Black elderberry syrup

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the quark and mix well. Halve the mixture. Add the white syrup to one half of the mixture and mix well. Add the black syrup to the other half and mix well.
3. Layer the two mixtures alternately in a terrine mould lined with cling film. Allow to chill for approx. 4 hours.