



# RASPBERRY AND COCONUT TERRINE



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Quick and easy preparation
- Creamy indulgent taste with less fat
- Acid and alcohol stable



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easy

## INGREDIENTS FOR 6 PORTIONS, 1 LITRE LOAF TIN

**500 g** QimiQ Classic, unchilled

**100 g** Low fat quark [cream cheese]

**80 g** Sugar

**2 tbsp** Lemon juice

**2 tbsp** Coconut liqueur

**150 g** Cream 36 % fat, whipped

**200 g** Raspberries, frozen

**50 g** Ladyfingers, diced

## TO DECORATE

**200 g** Raspberries

**1 tbsp** Powdered sugar

**2 tbsp** Coconut flakes

**100 g** Cream 36 % fat, whipped  
Mint

## METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the quark, sugar, lemon juice, coconut liqueur and mix well. Fold in the whipped cream. Carefully fold in the raspberries and lady fingers.
2. Line a loaf tin with cling film and fill it with the cream. Chill for at least 4 hours, preferably over night.
3. Tip onto a platter and peel off the cling film.
4. Put a few raspberries to one side and blend the rest with the icing sugar. Strain through a sieve.
5. To serve, sprinkle with coconut flakes and decorate with cream rosettes, whole raspberries and mint leaves. Cut into slices and arrange on dessert plates drizzled with raspberry sauce.