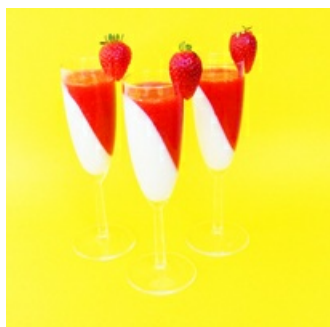




YOGHURT AND STRAWBERRY CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof



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easy

INGREDIENTS FOR 4 PORTIONS

150 g QimiQ Classic Vanilla, unchilled

150 g Natural yoghurt

30 g Sugar

350 g Strawberries

3 tbsp Sugar

2 tbsp Lemon juice

1 tbsp Orange liqueur, Cointreau

1 Sheet(s) of gelatine, 1.5 g each

METHOD

1. Whisk QimiQ Classic smooth. Add the sugar and yoghurt and mix well.
2. Pour the cream into 4 champagne glasses. Place in the fridge at an angle and chill for at least 4 hours, preferably over night.
3. Blend the strawberries with icing sugar and lemon juice. Add the liqueur and mix well.
4. Soak the gelatine in cold water. Squeeze well and warm until completely dissolved, stirring constantly. Whisk 2 tbsp of strawberry puree into the gelatine, then add the remaining puree.
5. Spoon the strawberry puree onto the cream and chill until set.
6. Serve decorated with halved strawberries.