



RASPBERRY AND YOGHURT PARFAIT



QimiQ BENEFITS

- One bowl preparation
- Acid and alcohol stable
- Longer presentation times
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Saves time and resources
- Quick and easy preparation
- High stability despite light consistency



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lako

INGREDIENTS FOR 100 PORCIJA

1.5 kg QimiQ Whip, ohlađenog

1.2 kg Low fat yoghurt

450 g Sećera

1.2 kg Malina, pirea

Malina, za dekoriranje

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the low fat yoghurt, sugar (or sweetener) and raspberry puree and continue to whisk at top speed until the required volume has been achieved.
3. Pour into moulds, freeze and allow to defrost slightly before serving.
4. Decorate with the raspberries.