



RHUBARB TRIFLE

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Stable consistency



15



easy

INGREDIENTS FOR 6 PORTIONS

125 g QimiQ Classic, room temperature

400 g Rhubarb, fresh, peeled

3 tbsp Sugar

2 tbsp Water

20 g Red currant jam

1 tbsp Lemon juice

10 g Corn starch

100 g Lady fingers, diced

125 g Low fat quark [cream cheese]

50 ml Milk

80 g Sugar

100 ml Heavy cream 36 % fat, beaten

TO DECORATE

3 Strawberries, halved

12 Amarettini [Italian almond biscuits], crushed

METHOD

1. Cook the rhubarb, sugar, water, jam and lemon juice for 5 minutes or until the rhubarb is soft. Mix the starch with some water to a thick paste. Use to bind the rhubarb and allow to cool.
2. Whisk QimiQ Classic smooth. Add the quark, milk and sugar and mix well. Fold in the whipped cream.
3. Divide the lady fingers amongst 6 dessert glasses. Cover with a layer of rhubarb followed by the cream. Chill for at least 4 hours, preferably over night.
4. Serve decorated with halved strawberries and Amarettini.