



# BERRY TRIFLE

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation
- Pure indulgence with less fat
- Natural taste



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic, room temperature
<b>80 g</b>	Lady fingers, diced
<b>50 ml</b>	Orange juice
<b>250 g</b>	Strawberries, quartered
<b>125 g</b>	Raspberries
<b>125 g</b>	Blueberries
<b>125 g</b>	Quark 10 % fat [cream cheese]
<b>40 g</b>	Vanilla sugar
	Pulp from 1 vanilla pod
<b>50 ml</b>	Milk
<b>125 ml</b>	Heavy cream 36 % fat, beaten

## METHOD

1. Arrange the lady fingers in 4 dessert glasses and drizzle with orange juice.
2. Put a few berries to one side for decoration, and place the remaining berries over the lady fingers.
3. For the cream, whisk QimiQ Classic smooth. Add the quark, vanilla sugar, vanilla mark and milk and mix well. Fold in the whipped cream.
4. Pour the vanilla cream over the berries and chill for at least 4 hours, preferably over night. Serve decorated with the remaining berries.