



# BERRY TRIFLE

## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**160 g** Lady fingers, diced

**100 ml** Orange juice

**500 g** Strawberries, quartered

**250 g** Raspberries

**250 g** Blueberries

## FOR THE CREAM

**250 g** QimiQ Classic, room temperature

**250 g** Quark 10 % fat [cream cheese]

**60 g** Sugar

**100 ml** Milk

**250 ml** Heavy cream 36 % fat, beaten

## METHOD

1. Arrange the lady fingers in 10 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, sugar 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.