



# YOGURT CREAM WITH BERRIES



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Saves time and resources
- Longer presentation times possible under proper refrigeration
- No separation of added liquids
- Real dairy cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip, chilled

**150 g** Low fat yogurt, chilled

**125 g** Sugar

**200 g** Berries, frozen

## 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 remaining ingredients and continue to whip until the required volume has been achieved.
3. Pour into dishes and chill for approx. 4 hours.