



# FRUIT ICE CREAM



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>300 g</b>	QimiQ Classic, room temperature
<b>100 ml</b>	Milk
<b>150 g</b>	Sugar
<b>50 ml</b>	Lemon juice
<b>600 g</b>	Berries, frozen

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the milk, sugar and lemon juice and mix well.
3. Add the frozen berries, blend smooth and serve immediately.