



EBLY TENDER WHEAT TRAUTMANNSDORFF

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



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easy

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic
100 ml	Milk
1 sachet(s)	Vanilla sugar
pinch(es)	Salt
80 g	Ebly Tender Wheat
50 g	Sugar
0.5	Banana(s), finely diced
0.5	Apple, finely diced
100 ml	Heavy cream 36 % fat, beaten
100 g	Mixed berries, fresh, to garnish

METHOD

1. Bring the QimiQ Classic, milk, vanilla sugar, sugar and salt to a boil.
2. Add the Ebly Tender Wheat and cook over low heat, stirring constantly until the Ebly Tender Wheat is soft and the liquid is absorbed. Put to one side.
3. Fold the fruit and whipped cream into the cool Ebly Tender Wheat mixture.
4. Rinse molds with cold water and spoon the mixture into the moulds. Chill for at least 4 hours, preferably over night.
5. Tip out of the mold and garnish with berries to serve.