



THURGAUER FRUIT JUICE CREAM FROM MICHA SCHÄRER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

300 ml Unfermented fruit juice

1 Orange(s), juice only

1 Lemon(s), juice only

2 Egg yolk(s)

100 g Sugar

1 tbsp Corn starch

250 g QimiQ Classic, room temperature

150 g Natural yogurt

METHOD

1. Bring the unfermented juice, orange juice and lemon juice to a boil.
2. Whisk the egg yolks, sugar and starch until creamy. Add the juices, mix well and pour back into the pan.
3. Slowly heat up the cream until it starts to bind, remove from the heat immediately and pour through a sieve into a cold dish.
4. Whisk QimiQ Classic smooth. Add the yogurt, mix well and stir into the cream.
5. Serve decorated with fresh apple.