



VANILLA CREAM AND RASPBERRY VERRINE



QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic Vanilla, room temperature

150 g Sour cream 15 % fat

70 g Sugar

0.5 Lemon(s), juice only

250 ml Whipping cream 36% fat, beaten

180 g Brownies, crumbled

125 g Raspberries

METHOD

1. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the sour cream, yogurt, sugar and lemon juice and mix well.
2. Fold in the whipped cream.
3. Layer the brownie crumbs alternately with the cream and raspberries into glasses.
4. Allow to chill for approx. 4 hours.