



YOGURT CREAM WITH CURRANTS



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip, chilled

200 g Low fat yogurt

60 g Sugar

50 ml Lemon juice

Lemon peel

TO DECORATE

150 g Currants

Mint

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yogurt, sugar, lemon juice and lemon zest and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate with the currants and mint leaves. Allow to chill.