



# YOGURT RASPBERRY SHAKE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discoloration
- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle



5



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic Vanilla, room temperature

**500 g** Low fat yogurt

**75 g** Raspberries, frozen

**60 ml** Orange juice

## METHOD

1. Blend the ingredients together until smooth using an immersion blender.
2. Pour into glasses, decorate as required and serve.