



# ORANGE CREAM



## QimiQ BENEFITS

- Longer shelf life without loss of quality
- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Reduces skin formation
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 4 PORTION

1 Orange(s)

### FOR THE CREAM

**250 g** QimiQ Classic, room temperature

**100 ml** Orange juice, squeezed

**250 g** Natural yogurt

**2 tbsp** Brown sugar

### TO DECORATE

**125 ml** Heavy cream 36 % fat, beaten

## METHOD

1. Peel and fillet the oranges. Chop and divide equally amongst 4 dessert dishes.
2. For the cream, whisk QimiQ Classic smooth. Add the orange juice, yogurt and sugar and mix well.
3. Arrange the cream on the orange pieces and chill until serving.
4. Serve decorated with whipped cream.