



# SAUERKRAUT AND APPLE MUESLI



## QimiQ BENEFITS

- Longer shelf life without loss of quality
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**125 g** Sour cream 15 % fat

Sugar

**120 g** Sauerkraut, fresh, minced

**40 g** Carrot(s), finely sliced

**1** Apple, grated

**0.5** Banana(s), finely diced

**10 g** Nuts, minced

**20 g** Raisins

## METHOD

1. Whisk QimiQ Classic smooth. Add the sour cream and sugar and mix well.
2. Add the sauerkraut, carrot, apple, banana, nuts and raisins. Mix well and chill before serving.