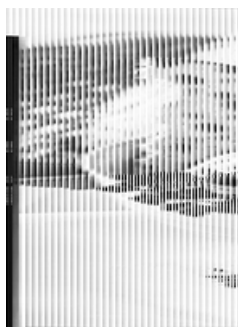




SAUERKRAUT AND APPLE MUESLI



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.