



FROZEN WATERMELON YOGHURT



QimiQ BENEFITS

- Acid and alcohol stable
- Freezer stable
- Full taste with less fat content



25



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Natural yogurt

15 g Sugar

Vanilla sugar

1 Lime(s), juice and finely grated zest

260 g Water melon, peeled

170 g Quark 10 % fat [cream cheese]

2 cl White Rum

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the yogurt, sugar, vanilla sugar, lime juice and lime zest and mix well.
2. Pour the mixture into a terrine mould or muffin forms and freeze for approx. 4-6 hours.
3. Cut the frozen mixture into pieces and place into a mixer. Add the water melon, quark and rum and blend at the highest speed until smooth.
4. Fill into glasses and decorate as required.