



RASPBERRY AND YOGURT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- One bowl preparation
- Saves time and resources



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easy

INGREDIENTS FOR 2150 G

- 800 g** QimiQ Whip, chilled
- 350 g** Sugar
- 600 g** Natural yogurt
- 400 g** Raspberry fruit puree

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Restliche Zutaten dazugeben und bis zum gewünschten Volumen aufschlagen.