



# YOGURT VERRINE WITH FRUIT COULIS



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients
- Longer shelf life without loss of quality
- Stable consistency
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



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easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Whip, chilled

**250 g** QimiQ Classic, chilled

**800 g** Greek style yogurt

**10 g** Vanilla sugar

**200 g** Sugar

**1 g** Cardamom

## RASPBERRY COULIS

**150 g** Raspberry fruit puree

**40 g** Sugar

**5 ml** Lemon juice

## PEAR COULIS

**150 g** Rutherford & Meyer Fruit Paste Pear

**40 g** Sugar

**5 ml** Lemon juice

## PINEAPPLE COULIS

**150 g** Pineapple fruit puree

**40 g** Sugar

**5 ml** Lemon juice

## METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the Greek style yogurt, vanilla sugar, sugar and cardamom and continue to whisk until the required volume has been achieved.
3. For each fruit coulis: mix the fruit purees with sugar and lemon juice.
4. Pipe the cream with the three different fruit coulis in alternate layers into glasses.
5. Allow to chill for approx. 4 hours and decorate with mint leaves before serving.