



YOGURT PARFAIT WITH FRESH FRUITS AND HONEY



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
900 g	Greek style yogurt
80 g	Honey
10 g	Vanilla sugar
150 g	Raspberries, fresh
150 g	Blueberries, fresh
150 g	Strawberries, fresh
160 g	Crunchy muesli
	Mint leaves, fresh

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). Add the greek style yogurt, honey and vanilla sugar and continue to whip until the required volume has been achieved.
2. Add the Greek style yogurt, honey and vanilla sugar and continue to whip until the required volume has been achieved.
3. Pipe the cream into glasses making layers alternately with the berries and the crunchy muesli.
4. Allow to chill for approx. 4 hours and decorate with mint leaves before serving.