



PROVENCIAL (SAVORY) MUESLI



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle



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easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, room temperature

250 g Low fat yogurt

150 g Wheat flakes

125 g Carrot(s), finely grated

125 g Celeriac, finely grated

1 Red bell pepper(s), finely diced

30 g Red onion(s), finely chopped

2 tbsp Olive oil

1 tbsp Mixed herbs, finely chopped

60 ml Carrot juice

Salt and pepper

Lemon juice

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the remaining ingredients and season to taste.