



GRAPE CREAM WITH YOGURT AND HAZELNUTS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

Tips

Sheep yogurt can be used instead of Greek style yogurt.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

150 g Greek style yogurt

70 g Sugar

1 pinch(es) Cinnamon

200 g Grapes, halved

60 g Hazelnuts, coarsely chopped

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the Greek style yogurt, sugar and cinnamon and mix well.
2. Fill the cream into the glasses in layers with the grapes and hazelnuts and allow to chill.