



# 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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## Tips

Sheep yogurt can be used instead of Greek style yogurt.

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, room temperature

**300 g** Greek style yogurt

**140 g** Sugar

**2 pinch(es)** Cinnamon

**400 g** Grapes, halved

**120 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.