



YOGURT CREAM WITH CURRANTS (DEEP FREEZE STABLE)



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- Saves time and resources



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip, chilled

200 g Low fat yogurt

200 g Cream cheese

110 g Sugar

100 ml Lemon juice

0.5 tsp Lemon peel

TO DECORATE

300 g Currants

Mint

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yogurt, cream cheese, sugar, lemon juice and lemon zest and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate with currants and mint leaves. Allow to chill.