



IMMERSION BLENDER ICE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of the berries



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easy

Tips

Sour cream can be used instead of yoghurt.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Berries, frozen

100 ml Milk

250 g Natural yogurt

100 g Sugar

1 package Vanilla sugar

METHOD

1. Blend the ingredients with an immersion blender until smooth. Fill into moulds and deep freeze.