



# FROZEN STRAWBERRY YOGURT



## QimiQ BENEFITS

- Acid and alcohol stable
- Freezer stable
- Full taste with less fat content



25



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic Vanilla, room temperature

**250 g** Natural yogurt

**80 g** Sugar

**0.5** Lemon(s), juice and finely grated zest

**180 g** Strawberries, fresh

## METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the yogurt, sugar, lemon juice and lemon zest and mix well.
2. Pour the mixture into a terrine mould or muffin forms and freeze for approx. 4-6 hours.
3. Cut the frozen mixture into pieces and place into a mixer. Add the strawberries and blend at the highest speed until smooth.
4. Fill into glasses and decorate as required.