



# VANILLA CREAM AND RASPBERRY VERRINE



## QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

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

**150 g** Sour cream 15 % fat

**70 g** Sugar

**0.5** Lemon(s), juice only

**250 ml** Whipping cream 36% fat, beaten

**180 g** Brownies, crumbled

**125 g** Raspberries

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the sour cream, yogurt, sugar and lemon juice and mix well.
2. Fold in the whipped cream.
3. Layer the brownie crumbs alternately with the cream and raspberries into glasses.
4. Allow to chill for approx. 4 hours.