



TENDER WHEAT AND COCONUT QUARK CREAM



QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Quark 20 % fat

2 tbsp Caster sugar

50 g Coconut flakes

60 g Ebly Tender Wheat

Lemon juice

Chocolate flakes, to decorate

METHOD

1. Bring the Ebly Tender Wheat in salted water to a boil and allow to simmer for 10 minutes.
2. Whisk QimiQ Classic smooth. Add the quark and mix well. Add the sugar, coconut, Ebly Tender Wheat and lemon juice and mix well.
3. Pour the cream into dessert glasses and serve decorated with chocolate flakes.