



# YOGURT TERRINE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Enhances the natural taste of added ingredients
- Reduces skin formation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**300 g** QimiQ Classic, room temperature

**200 g** Natural yogurt

**50 g** Powdered sugar

**50 g** Orange juice, squeezed

Orange zest, grated

Lemon peel, grated

Lime zest, grated

**100 g** Strawberries, sliced (optional)

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yogurt, powdered sugar, orange juice and orange, lime and lemon zest and mix well.
3. Line a terrine mold with cling film. Layer with sliced strawberries if required and pour the mixture into the mold.
4. Chill the terrine for at least 4 hours (ideally over night). Tip out of the mold, remove the cling film and portion.