



LIGHT RASPBERRY AND YOGHURT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- Quick and simple preparation
- One bowl preparation
- Acid and alcohol stable



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easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip, chilled

200 g Low fat yogurt

110 g Raspberry fruit puree

6 g Sweetener

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the yogurt, raspberry puree and sweetener and continue to whisk until the required volume has been achieved.
3. Pour into dessert glasses and chill well.