



YOGURT, VANILLA AND PEACH TERRINE



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Low fat yogurt

3 sachet(s) Vanilla sugar

60 g Peaches, tinned and drained, finely diced

Fresh fruit, to garnish

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yogurt, vanilla sugar and diced peach and mix well.
3. Pour into small molds and chill for at least 4 hours (preferably over night).
4. Tip out, and serve garnished with seasonal fruit.