



RASPBERRY AND COCONUT TERRINE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 6 PORTIONS, 2 PINT LOAF PAN

500 g QimiQ Classic, room temperature

100 g Low fat quark [cream cheese]

80 g Sugar

2 tbsp Lemon juice

2 tbsp Coconut liquor

150 g Heavy cream 36 % fat, beaten

200 g Raspberries, frozen

50 g Lady fingers, diced

TO DECORATE

200 g Raspberries

1 tbsp Powdered sugar

2 tbsp Coconut flakes

100 g Heavy cream 36 % fat, beaten

Mint

METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the quark, sugar, lemon juice, coconut liquor and mix well. Fold in the whipped cream. Carefully fold in the raspberries and lady fingers.
2. Line a loaf tin with plastic film and fill it with the cream. Chill for at least 4 hours, preferably over night.
3. Tip onto a platter and peel off the plastic film.
4. Put a few raspberries to one side and blend the rest with the powdered sugar. Strain through a sieve.
5. To serve, sprinkle with coconut flakes and decorate with cream rosettes, whole raspberries and mint leaves. Cut into slices and arrange on dessert plates drizzled with raspberry sauce.