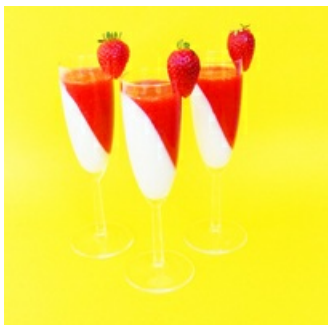




YOGURT AND STRAWBERRY CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed



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easy

INGREDIENTS FOR 4 PORTIONS

150 g QimiQ Classic Vanilla, room temperature

150 g Natural yogurt

30 g Sugar

350 g Strawberries

3 tbsp Sugar

2 tbsp Lemon juice

1 tbsp Orange liquor, Cointreau

1 Sheet(s) of gelatine, 1.5 g each

METHOD

1. Whisk QimiQ Classic smooth. Add the sugar and yogurt and mix well.
2. Pour the cream into 4 champagne glasses. Place in the fridge at an angle and chill for at least 4 hours, preferably over night.
3. Blend the strawberries with powdered sugar and lemon juice. Add the liquor and mix well.
4. Soak the gelatine in cold water. Squeeze well and warm until completely dissolved, stirring constantly. Whisk 2 tbsp of strawberry puree into the gelatine, then add the remaining puree.
5. Spoon the strawberry puree onto the cream and chill until set.
6. Serve decorated with halved strawberries.