



HALLOWEEN FRUIT SALAD



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers
- Natural taste



15



easy

INGREDIENTS FOR 8 PORTIONS

8 Orange(s)

FOR THE FRUIT SALAD

2 Apple, cored

1 Pear(s), cored

4 Kiwi , peeled

200 g Grapes

FOR THE SAUCE

125 g QimiQ Classic Vanilla, room temperature

250 g Natural yogurt

100 ml Orange juice

1 tbsp Sugar

TO DECORATE

Mint

METHOD

1. Wash the oranges. Chop off the tops (lids). Cut the orange flesh away from the peel with a sharp knife ensuring, that the orange shell remains intact. Scoop out the flesh with a spoon and collect the juice. Cut halloween faces out of the orange shell.
2. For the fruit salad, chop up the scooped out orange flesh and place in a bowl with the remaining chopped fruit.
3. For the sauce, whisk QimiQ Classic smooth. Add the yogurt, sugar and orange juice and mix well.
4. Carefully fold the chopped fruit into the vanilla sauce.
5. Divide the fruit salad equally amongst the orange shells and decorate with the mint.