



GREEN APPLE CREAM DESSERT



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid stable and does not curdle
- Reduces discoloration



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

200 g Apple(s), sour, cored

140 g Sugar

25 ml Lemon juice

250 ml Heavy cream 36 % fat, beaten

METHOD

1. Blend the QimiQ Classic, apple, sugar and lemon juice until smooth.
2. Fold in the whipped cream, pour into dessert glasses and serve.