



## YOGHURT AND QUARK ESPUMA WITH APPLE JULIENNE

FOR THE KISAG WHIPPER 0.5 L

### INGREDIENTS

- 200 ml** cream
- 150 g** low-fat quark
- 100 g** plain yoghurt
- 10 g** sugar
- 1** apple

### PREPARATION

Mix the cream, yoghurt, low-fat quark and sugar in a bowl. Pour the mixture through the funnel & sieve into the Kisag Whipper 0.5 L, and close the whipper tightly. Unscrew the nozzle, insert a charger and shake vigorously 8 to 10 times.

Prepare the apple julienne with the Kisag peeler and garnish the espuma with it.

*Enjoy Cooking!*