



# QUINCE YOGHURT MOUSSE WITH BRETZELI

**Preparation:** 50 minutes

## **Ingredients** (for 6 people)

- 4 quinces
- Juice of half a lemon
- 120g sugar
- 1 star anise
- 1 cinnamon stick
- Water
- 300g double cream
- 450g Greek yogurt
- 50g sugar
- 1 tbsp vanilla paste (optional)
- 1 box Kambly Bretzeli

## **Preparation**

1. Wash the quinces and rub with a kitchen towel, then halve and core them.
2. Cut the quinces into large pieces and add to a saucepan with lemon juice, sugar, star anise and cinnamon stick.
3. Only add enough water to cover the quince pieces. Cook for approx. 25-30 minutes until the quince pieces are very soft.
4. Remove the star anise and cinnamon and puree the quince pieces.
5. Drain the yogurt in a sieve for 30 minutes.
6. Beat the double cream with sugar until stiff, then carefully stir in the vanilla paste and yogurt.
7. Finely grind the Bretzeli biscuits.
8. Divide the quince mousse into glasses, cover with Bretzeli crumbs.
9. Pour the cream mixture into a pastry bag and spread over the Bretzeli crumbs.
10. Decorate with star anise and Bretzeli.