



Recipe by Chef Anna

Luumuhyve Piparikupissa

Holiday Prune Treat

Combine prunes, sugar and water in a saucepan and simmer on low heat until prunes are soft. Let it cool.

Whip the cream and add fold into cooled prune mixture. Gently fold in the quark and vanilla. Transfer to a bowl and refrigerate for at least ½ hour.

Serve cold as is or in gingerbread cookie cups!

Ingredients:

250 g (1 cup) prunes

1 dl (1/2 cup) sugar

1 cup water

2 dl (1 cup) heavy whipping cream

200 g (3/4 cup) plain quark
(or Greek yogurt)

Vanilla sugar (or paste) to taste

Gingerbread cookie cups (optional)

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