

# Kohupiimakreem

## Estonian milk curd dessert with berries

### Ingredients

- 250grams (low-fat) milk curd
- 250ml whipping cream
- 1 tsp vanilla extract
- 3-5 tsp sugar



### The Recipe

- Press the milk curd through a sieve if it's too coarse and grainy.
- Add the sugar to the cream and whip until soft peaks form.
- Add the vanilla extract and curd cheese. Mix gently until combined.
- Spoon into glasses (tap on the work surface a couple of times to smooth the top).
- Top with berries of your choice and put into the fridge until serving.
- Can be made up to a day in advance.