



PASSION FRUIT CREAM

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- High stability despite light consistency
- Quick and easy preparation
- Longer presentation times without loss of quality
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 32 PORTIONS

400 g QimiQ Whip Pastry Cream, chilled

200 ml Milk, chilled

85 g Sugar

25 ml Lemon juice

110 g Passion fruit puree

15 ml Batida de Coco

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl).
2. Add the passion fruit puree and Batida de Coco and continue to whisk at top speed until the required volume has been achieved.
3. Pour into timbale moulds lined with cling film and chill for at least 4 hours. Tip out to serve.