



CAIPIRINHA CREAM



QimiQ BENEFITS

- Acid stable and does not curdle
- Alcohol stable and does not curdle
- Binds with fluid - no separation of ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

100 g Natural yoghurt

75 ml Lime juice

Lime zest

50 ml Cachaça / sugar cane rum

125 g Sugar

125 ml Cream 36 % fat, whipped

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yoghurt, lime juice and lime zest, Cachaca and sugar and mix well. Fold in the whipped cream.
3. Pour into glasses and chill for at least 4 hours, preferably over night.