



BUTTERCREAM TOPPING



QimiQ BENEFITS

- Emulsifies with butter
- Acid, heat and alcohol stable



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easy

INGREDIENTS FOR 550 G

100 g Fine granulated sugar

10 ml Lemon juice

60 g Butter

250 g QimiQ Classic

125 g Cream 36 % fat, whipped

METHOD

1. Place the sugar, lemon juice and butter in a saucepan and heat until completely melted, stirring constantly.
2. Remove from the heat. Add the QimiQ Classic, whisk smooth and allow to cool.
3. Fold the whipped cream into the cold mixture.
4. Pour into a piping bag and chill for at least 4 hours before using.