



CREAM CHEESE TOPPING



QimiQ BENEFITS

- Quick and easy preparation
- Stable consistency
- Reduces skin formation and discolouration, enabling longer presentation times
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 420 G

125 g QimiQ Classic, unchilled

125 g Cream cheese

10 ml Lemon juice

60 g White chocolate, melted

100 g Cream 36 % fat, whipped

METHOD

1. Whisk the QimiQ Classic and cream cheese together until completely smooth.
2. Add the lemon juice and melted chocolate and mix well.
3. Fold in the whipped cream.
4. Pour into a piping bag and chill for at least 4 hours.