



# BUTTERCREAM TOPPING



## 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
- Emulsifies with butter



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easy

## Tips

For different flavor profiles, add aroma pastes.

## INGREDIENTS FOR 300 G

**135 g** QimiQ Whip Pastry Cream, chilled

**100 g** Powdered sugar

**65 g** Butter, softened

## METHOD

1. Lightly whip the cold QimiQ Whip and icing sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
2. Add the soft butter and continue to whip until the required volume has been achieved.
3. The mixture can be used immediately.