



CREAM CHEESE TOPPING



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Emulsifies with butter
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 600 G

150 g QimiQ Whip Pastry Cream, chilled

200 g Powdered sugar

150 g Cream cheese

100 g Butter, softened

1 Vanilla bean

Pulp from 1 vanilla pod

METHOD

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