

## **QimiQ BENEFITS**

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Longer presentation times





## **INGREDIENTS FOR 6 PORTIONS**

125 g	QimiQ Classic, unchilled
2 tbsp	Sugar
1 package	Vanilla sugar
330 m	Whipping cream 36 % fat
350 g	Berries, frozen
10	Ladyfingers, diced

## METHOD

- 1. Place the cream into the freezer for approx. 30 minutes.
- 2. Whisk the unchilled QimiQ Classic smooth. Add the sugar and vanilla sugar and mix well.
- 3. Whip the cream and fold into the mixture.
- 4. Fold in the berries and lady fingers.
- 5. Fill into glasses and allow to chill for approx. 4 hours.