



FROMAGE BLANC CREAM



QimiQ BENEFITS

- Stable consistency
- Reduces skin formation and discolouration, enabling longer presentation times
- Quick and easy preparation
- Saves time and resources
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

20 Sponge base discs (Ø of glass)

FOR THE FROMAGE BLANC CREAM

150 g QimiQ Whip Pastry Cream, chilled

75 g QimiQ Classic

90 g Granulated sugar

240 g Fromage Blanc

30 ml Lemon juice

FOR THE RED FRUIT COMPOTE

450 g Red fruit compote

150 g Granulated sugar

20 ml Lemon juice

METHOD

1. For the cream, lightly whip the cold QimiQ Whip, QimiQ Classic, sugar and fromage blanc until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
2. Add the lemon juice and continue to whip until the required volume has been achieved.
3. For the compote, place the ingredients in a pan and bring to the boil. Cook for 20 minutes and chill well.
4. To assemble, place a sponge disc in the bottom of the verrine glass. Top with a little compote followed by a second disc and a further layer of compote and chill. Fill the remaining glass with the fromage blanc cream, decorate and serve.