



CURRY DIP IN THE ISI GOURMET WHIP

QimiQ BENEFITS

- Hygienic storage possible
- Stable consistency
- Full taste with less fat content
- Ideal for show-cooking and buffets



15



easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

200 g QimiQ Classic, unchilled

200 g Cream cheese

70 g Curry paste

20 g Curry powder

15 g Salt

1 g Pepper

400 ml Cream 36 % fat

METHOD

1. Blend the QimiQ Classic, cream cheese, curry paste and seasoning until smooth.
2. Add the cream and mix well.
3. Pour into a 1 litre Gourmet Whip bottle, screw in two chargers and shake well. Chill.
4. Shake well before serving.