



# ESPRESSO CREAM

## QimiQ BENEFITS



15



easy



### INGREDIENTS FOR 10 PORTIONS

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

**200 ml** Milk, 0.1 % fat

**4 g** Instant coffee powder

**80 g** Sugar

### TO DECORATE

Chocolate coffee beans

Mint

### METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, coffee and sugar and continue to whip until the required volume has been achieved.
3. Pipe into dessert glasses and chill well.
4. Serve decorated with the chocolate beans and mint leaves.