



COMMON BUTTER CREAM

QimiQ BENEFITS

- Natural taste
- Stable consistency
- Reduces skin formation and discolouration, enabling longer presentation times
- No declarable additives
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



15



easy

INGREDIENTS FOR 1050 G

100 g QimiQ Whip Pastry Cream, chilled

150 g QimiQ Classic

300 g Fondant icing

300 g Shortening, all purpose

200 g Butter, chilled

METHOD

1. Whisk the fondant, shortening and butter together until smooth.
2. Lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl). Add the butter mixture and continue to whip until the required consistency has been achieved.
3. Allow the cream to rest before serving.