



# CREAM CHEESE ICING

## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- 100% natural, contains no preservatives, additives or emulsifiers
- Reduces skin formation and discolouration, enabling longer presentation times



15



easy

## INGREDIENTS FOR 1514 G

**150 g** QimiQ Classic, chilled

**150 g** Butter, softened

**300 g** Powdered sugar

**4 g** Vanilla extract

**910 g** Cream cheese, unchilled

## METHOD

1. Whisk QimiQ Classic smooth and put to one side.
2. Whisk the butter and sugar until fluffy, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
3. Add the vanilla and cream cheese and continue to whisk smooth.
4. Add the QimiQ Classic and mix well.