



VANILLA CHANTILLY CREAM FOR CHOCOLATE BANANA CREAM PIE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- High stability despite light consistency
- Foolproof



15



easy

INGREDIENTS FOR 475 G

300 g QimiQ Whip Pastry Cream, chilled

50 g Sugar

100 g Half and half cream

20 g Nielsen-Massey Bourbon Vanilla Paste

METHOD

1. Lightly whip the cold QimiQ whip and sugar until completely smooth, ensuring the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.