



# 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



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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.