



ADVOCaat [EGGNOG] CREAM IN THE ISI GOURMET WHIP

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

100 g QimiQ Classic

100 ml Advocaat [Eggnog]

100 g Mascarpone

100 ml Cream 36 % fat, liquid

1 packet Vanilla sugar

METHOD

1. Blend the ingredients together until smooth.
2. Pour into a 0,5 litre Gourmet Whip bottle, screw in one charger and shake well. Chill for 30 minutes.
3. Shake well before serving.