



PASSION FRUIT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 25 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

300 g Sugar

400 g Passion fruit puree, frozen

300 g Natural yoghurt

METHOD

1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the frozen passion fruit puree and yoghurt and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate as required.