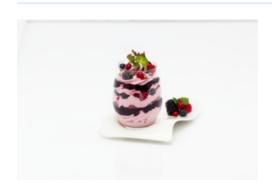


# WILD BERRY AND ELDERBERRY CREAM



# **QimiQ BENEFITS**

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





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easy

### **INGREDIENTS FOR 1470 G**

500 g	QimiQ Whip Pastry Cream, chilled
220 g	Sugar
400 g	Wild berries, frozen
200 ml	Elderflower syrup
100 ml	Milk
50 ml	Lemon juice
TO DECORATE	

# Wild berries

## **METHOD**

- 1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that 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.
- 3. Pipe into glasses and decorate with wild berries. Allow to chill.