



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



15



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.