



# STRAWBERRY AND ORANGE ICE CREAM WITH THERMOMIX



## 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 4 PORTION

**200 g** QimiQ Whip Pastry Cream, chilled

**80 g** Sugar

**1 sachet(s)** Vanilla sugar

**300 g** Strawberries, frozen

**0.5** Orange(s), juice only

## METHOD

1. Place the sugar and vanilla sugar in the Thermomix bowl and mill for 5 seconds/speed 10.
2. Add the frozen strawberries, QimiQ Whip and orange juice and mix for 16-18 seconds/speed 6 using spatula to assist. Serve immediately.