



ALMOND VANILLA 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



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easy

INGREDIENTS FOR 20 PORTIONS À APPROX. 120 ML

500 g QimiQ Whip Pastry Cream, chilled

100 g Sugar

300 g Almond paste, softened

200 ml Milk

100 ml Amaretto

800 g Pastry cream [Crème pâtissière]

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 remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate.