



PEANUT BUTTER AND COOKIE 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 1185 G

400 g QimiQ Whip Pastry Cream, chilled

150 g Sugar

130 g Peanut butter

200 ml Milk

150 g Mascarpone

150 g Digestive biscuits, crumbled

5 g Vanilla aroma

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 as required. Allow to chill.