



BLACKBERRY CREAM WITH THERMOMIX



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

250 g Blackberries

2 tbsp Sugar

2 tbsp Honey

Blackberries, to decorate

Lemon balm, to decorate

METHOD

1. Place the QimiQ Whip in the Thermomix bowl and whisk smoothly for 2 min/speed 3.
2. Add the blackberries, sugar and honey and chop for 30 seconds/speed 3.
3. Insert the butterfly whisk and whisk for 2 min/speed 3.
4. Pipe into glasses and allow to chill for approx. 4 hours.
5. Serve decorated with blackberries and lemon balm leaves.