



# ESPRESSO CREAM



## QimiQ BENEFITS

- One bowl preparation
- Saves time and resources
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 6 PORTIONS

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

**200 ml** Milk, 0.1 % fat

**4 g** Instant coffee powder

**80 g** Sugar

## TO DECORATE

Chocolate coffee beans

Mint

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, coffee and sugar and continue to whip until the required volume has been achieved.
3. Pipe into dessert glasses and chill well.
4. Serve decorated with the chocolate beans and mint leaves.