



WARM PARMESAN AND MOZZARELLA FOAM IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Emulsifies with oil
- Longer presentation times without loss of quality



15



easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

200 g QimiQ Cream Base

100 g Mozzarella, grated

200 ml Whipping cream 36 % fat

200 g Parmesan, grated

Salt

Pepper

80 ml Olive oil

METHOD

1. Heat the QimiQ Sauce Base with the mozzarella, cream and parmesan cheese until the cheese has melted. Season with the salt and pepper.
2. Blend the ingredients together until completely smooth.
3. Add the olive oil gradually and mix well. Strain the mixture through a fine sieve.
4. Pour into the 1 litre Gourmet Whip bottle. Screw in one charger and shake well. Keep in a hot water bath at a maximum temperature of 65°C.