



VANILLA AND STRAWBERRY CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 1240 G

FOR THE VANILLA CREAM

500 g QimiQ Whip Pastry Cream, chilled

140 g Sugar

250 ml Whipping cream 36 % fat

350 g White chocolate, melted

4 Vanilla bean, pulp only

FOR THE STRAWBERRY RAGOUT

100 g Strawberry fruit puree

150 g Strawberries, diced

METHOD

1. For the vanilla cream: 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. For the strawberry ragout: mix the strawberry puree with the diced strawberries.
4. Pipe the cream into glasses alternately with the strawberry ragout. Decorate as required and allow to chill.