



# PASSION FRUIT CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 1140 G

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

**140 g** Sugar

**250 ml** Whipping cream 36 % fat

**350 g** Passion fruit puree

**4 cl** Coconut liqueur, optional

## 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.