



WATERMELON AND LIME CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid stable and does not curdle
- Full taste with less fat content
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE LIME CREAM

400 g QimiQ Whip Pastry Cream, chilled

250 g Greek style yogurt

90 Sugar

270 ml Coconut milk

80 ml Lime juice

10 g Lime zest, finely grated

FOR THE WATERMELON JELLY

160 g Watermelon, fresh, cored

30 g Grenadine syrup

12 g Corn flour / starch

5 Sugar

4 g Gelatine sheets

3 ml Lemon juice

1 small pinch(es) Cardamom, ground

100 g Watermelon, fresh, diced

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
2. Half fill the glasses placed in an inclined position with the cream and chill well.
3. For the jelly: bring the pureed watermelon, grenadine syrup and sugar to the boil. Bind with the starch and allow to cool slightly.
4. Add the soaked gelatine to the mixture and dissolve. Season with the lemon juice and cardamom. Fold in the watermelon cubes. Allow to cool.
5. Pour the mixture over the lime cream and chill well.