



## **QimiQ BENEFITS**

- Enhances the natural taste of added ingredients
- Quick and easy preparation
- Full taste with less fat content





## **INGREDIENTS FOR 475 G**

200 g	QimiQ Classic, unchilled
85 g	y Whole egg(s)
50 g	Egg yolk(s)
90 m	I Cream 36 % fat
50 g	J Sugar
	Pulp from 1 vanilla pod
	Sugar, to caramelise

## **METHOD**

- 1. Blend the whole eggs, egg yolks, cream and sugar smooth using an immersion blender.
- 2. Cook the mixture over a water bath until solidifies, stirring continuously.
- 3. Pour the mixture into a mixing beaker. Add the QimiQ Classic and blend smooth.
- 4. Fill the cream into moulds and allow to chill for approx. 4 hours.
- 5. Sprinkle with sugar and caramelise with a mini blow torch, or under a hot grill.