



WHIPPED SOUR CREAM WITH CHIVES



QimiQ BENEFITS

- Increased volume = lower portion costs
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 20 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

500 g Sour cream 15 % fat

100 g Chives, finely chopped

50 g Garlic, finely chopped

50 ml Lemon juice

Salt and pepper

METHOD

1. Lightly whip the cold QimiQ Whip 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 whisk at top speed until the required volume has been achieved.
3. Chill for 2-3 hours.