



# 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.