



VARIATION OF PLUM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

FOR THE PARFAIT

300 g QimiQ Whip Pastry Cream, chilled

3 Egg(s)

2 Egg yolk(s)

180 g Sugar

250 g Plums, cored

2 small pinch(es) Cinnamon

FOR THE TARTLETS

250 g QimiQ Whip Pastry Cream, chilled

100 ml Milk

60 g Sugar

100 g Butter

100 g Mascarpone

100 g Marzipan (almond paste)

3 Egg(s)

10 Shortcrust pastry shells

FOR THE PLUM COMPOTE

400 g Plums, cored

100 g Sugar

Cinnamon

METHOD

1. For the parfait: lightly whip the cold QimiQ Whip 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. Fill into moulds and deep freeze.
2. For the tartlets: mix the QimiQ Whip, milk, sugar, butter, mascarpone and marzipan together and bring to the boil. Add the eggs and whisk until emulsified. Allow to cool lightly and fill into the pastry shells. Allow the remaining mixture to chill for at least 4 hours.
3. For the plum compote: place the plum halves onto a baking sheet, sprinkle with the sugar and cook in the oven at 170 °C for approx. 15 minutes until soft. Allow to cool.
4. Whip the remaining marzipan mixture until the required volume has been achieved. Place some of the plum compote onto the pastry shells and pipe the whipped marzipan mixture on top. Allow to chill well.
5. Decorate the pastry shells as required and serve with the remaining plum compote and parfait.