



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Alcohol stable and does not curdle



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easy

Tips

The liqueur can be kept stored chilled for up to 2 months.

INGREDIENTS FOR 1200 ML

125 g QimiQ Classic Vanilla

500 ml Milk

300 g Sugar

250 ml Brandy

4 Egg yolk(s)

METHOD

1. Bring the QimiQ Classic Vanille to the boil with the milk, sugar and brandy.
2. Remove from the heat and pour into a separate bowl. Pour a small amount of the hot mixture into the egg yolks and mix well.
3. Pour back into the remaining hot mixture and mix well.
4. Pour into bottles and seal well.