



PACOJET - WILD GARLIC SOUP CONCENTRATE



QimiQ BENEFITS

- No separation of added ingredients
- Emulsifies with all types of fat
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 1 PACOJET BEAKER

300 g QimiQ Cream Base

400 g Wild garlic, blanched, chopped

100 g Butter, melted

METHOD

1. Blend the ingredients together until smooth.
2. Pour into a Pacojet beaker and freeze at 23 °C for approx. 24 hours.
3. Pacotise.