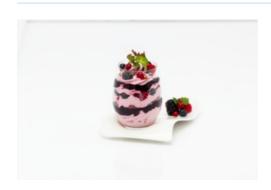


## WILD BERRY AND ELDERBERRY CREAM



## **QimiQ BENEFITS**

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- One bowl preparation
- Foolproof real cream product, cannot be over whipped





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easy

## **INGREDIENTS FOR 10 PORTIONS**

<b>500</b> g	QimiQ Whip Pastry Cream, chilled
160 g	Sugar
350 g	Wild berry puree, frozen
150 ml	Elderflower syrup
200 g	Natural yoghurt
1	Lemon(s), juice only
TO DECORATE	
	Wild herries

**METHOD** 

- 1. Lightly whip the cold QimiQ Whip with the sugar 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 whip until the required volume has been achieved.
- 3. Pipe into glasses and allow to chill for approx. 4-6 hours.
- 4. Decorate with wild berries.