



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

500 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 berries

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.