



SOUR CREAM AND BLACK CURRANT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Saves time and resources
- Increased volume = lower portion costs



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

160 g Sugar

300 g Sour cream 15 % fat

250 g Black currant fruit puree, frozen

150 Quark 10 % fat [cream cheese]

1 Lemon(s), juice only

TO DECORATE

Blueberries

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 blueberries.