



GOJI BERRY CREAM

QimiQ **BENEFITS**



INGREDIENTS FOR 1 KG

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|--------------|------------------------|
| 110 g | QimiQ Cream Base |
| 110 g | QimiQ Classic |
| 230 g | Rapeseed oil |
| 250 g | Redcurrant fruit puree |
| 130 g | Dried Goji Berries |
| 3 g | Orange zest |
| 150 g | Sugar |
| 2 g | Cinnamon, ground |
| 20 g | Lemon juice |

METHOD

1. Whisk the QimiQ Classic smooth and add the QimiQ Sauce Base.
2. Place in a Thermomix. Slowly add the oil until a homogenous mass develops.
3. Add the red currant puree, goji berries and mix to a fine puree.
4. Add the sugar, cinnamon, orange zest and lemon juice and chill.
5. Tip: Use as a lava cake filling. Cut out the centre of a sponge and fill the cream into the well.