



STRACCIATELLA AND APRICOT CREAM



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 765 G

FOR THE STRACCIATELLA CREAM

125 g QimiQ Whip Pastry Cream, chilled

75 g Sugar

200 g Natural yoghurt

5 g Vanilla aroma

25 g Chocolate flakes

FOR THE APRICOT CREAM

125 g QimiQ Whip Pastry Cream, chilled

75 g Sugar

125 g Apricot fruit puree, frozen

10 ml Lemon juice

METHOD

1. For the stracciatella cream: 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 yoghurt and vanilla and continue to whip until the required volume has been achieved. Fold in the chocolate flakes.
3. For the apricot cream: 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).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Pipe the stracciatella mousse into the glasses and top with the apricot mousse. Decorate as required and allow to chill.