



# PEANUT BUTTER AND COOKIE 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 590 G

**200 g** QimiQ Whip Pastry Cream, chilled

**75 g** Sugar

**65 g** Peanut butter

**100 ml** Milk

**75 g** Mascarpone

**75 g** Digestive biscuits, crumbled

Vanilla aroma

## 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 decorate as required. Allow to chill.