



CREAM CHEESE ICING



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1 RECIPE

283 g QimiQ Whip Pastry Cream, chilled

57 g Powdered sugar

198 g Cream cheese, unchilled

44 ml Milk, chilled

METHOD

1. Lightly whip the cold QimiQ Whip and icing sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the soft cream cheese and whisk smooth.
3. Slowly add the cold milk and continue to whisk until the required volume has been achieved.