

BUTTERMILK LIME CREAM IN THE ISI DESSERT WHIP



QimiQ BENEFITS

- Acid stable and does not curdle
- Quick and easy preparation
- Longer presentation times without loss of quality





easy

INGREDIENTS FOR 1 X 0,5 L ISI DESSERT WHIP

250 g	QimiQ Whip Pastry Cream
200 g	Buttermilk
15 g	Lime juice
5 g	Lime zest
2 g	Mint leaves
10 g	Powdered sugar

METHOD

- 1. Use an immersion blender and mix all the ingredients together until smooth.
- 2. Pour into a 0.5 litre iSi Dessert Whip through the iSi funnel & sieve. Screw in one of the "Professional Chargers" and shake 3 or 4 times. If it is too fluid, shake again.
- 3. Pipe into glasses and decorate as required.