



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.