



# RASPBERRY VANILLA SMOOTHIE IN THE ISI DESSERT WHIP



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Quick and easy preparation
- Creamy indulgent taste with less fat



easy

## INGREDIENTS FOR 1 X 0,5 L ISI DESSERT WHIP

**250 g** QimiQ Whip Dessert Cream Vanilla

**200 g** Raspberries, frozen

**20 g** Orange juice

**30 g** Powdered sugar

## METHOD

1. Place the raspberries, orange juice and icing sugar into a saucepan and bring to the boil. Add the QimiQ Whip Dessert Cream Vanilla.
2. Use an immersion blender and mix all the ingredients together until smooth.
3. 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.
4. Pipe into glasses and decorate as required.