



# ORANGE MASCARPONE CREAM IN THE ISI DESSERT WHIP



## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Reduces discolouration



easy

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

**250 g** QimiQ Whip Dessert Cream Vanilla

**125 g** Orange juice

**125 g** Mascarpone

**10 g** Vanilla 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.