



# PINA COLADA CREAM IN THE ISI DESSERT WHIP



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



easy

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

**250 g** QimiQ Whip Pastry Cream

**125 g** Coconut milk

**125 g** Pineapple cubes (use canned fruit!)

**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.