



# CHOCOLATE NUT CREAM IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Quick and easy preparation
- Emulsifies with oil
- Reduces discolouration



easy

## Tips

Passt perfekt zu Eis und Parfait.

## INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

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**250 g** QimiQ Whip Chocolate

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**250 ml** Whipping cream 36 % fat

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**20 g** Hazelnut oil

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## METHOD

1. Using an immersion blender, mix all the ingredients together until smooth.
2. Pour into a 0.5 litre iSi Gourmet Whip through the iSi funnel & sieve. Screw in a charger and shake 3 or 4 times.
3. Pipe into glasses and decorate as required.