



MUSCAT PUMPKIN CREAM IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



5



easy

Tips

Ein wunderbarer Begleiter zu Fisch, Fleisch und vegetarischen Gerichten.

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

250 g QimiQ Whip Pastry Cream

200 g Muscat pumpkin, pureed

50 g Cream cheese

1 tbsp Champagne vinegar

1 tsp Salt

1 pinch(es) Cinnamon

1 pinch(es) Cayenne pepper

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 onto plates or into glasses.