



# GREEK YOGHURT MOUSSE IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

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



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easy

## Tips

Passt hervorragend zu Müslis,  
Fruchtsalaten und Frühstücks-Bowls.

## INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

**250 g** QimiQ Whip Pastry Cream

**200 g** Greek style yogurt

**25 g** Forest honey

**50 ml** Orange juice

## 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.