



ORANGE HONEY 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 fruchtigen Desserts und Kuchen.

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

250 g QimiQ Whip Dessert Cream Vanilla

125 ml Orange juice

100 g Crème fraîche

0.5 Orange(s), Zest

1 pinch(es) Salt

3 tbsp Honey

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.