

# DEEP FREEZE STABLE DECORATING CREAM

## **QimiQ BENEFITS**

- Stable consistency
- Decorating cream keeps its shape for longer
- Deep freeze stable





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easy

## Tips

#### **Shelf life of rosettes:**

well chilled: up to 3-4 days

at room temperature (very warm):

maximum 2-3 hours

at 21 °C: 4-5 hours

Can be frozen for extended periods without loss of quality.

# **INGREDIENTS FOR 1090 G**

280 g	QimiQ Whip Pastry Cream
650 g	Cream 36 % fat
160 g	Butter or margarine, melted
	Sugar, to taste

# **METHOD**

- 1. Whisk the QimiQ Whip until smooth.
- 2. Add sugar to taste if required.
- 3. Add the liquid butter or margarine.
- 4. Whisk add middle speed. Add the cream and whip.