



WHIPPED APPLE CINNAMON CUSTARD CREAM



QimiQ BENEFITS

- This cream is particularly suitable for pre-production.



10



easy

Tips

You can reduce the calories by replacing the sugar with 5 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Apple pudding, chilled

200 g Apple Sauce

70 g Sugar

10 ml Lemon juice

1 pinch(es) Cinnamon

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the apple pudding, apple sauce, sugar, lemon juice and cinnamon and whip until fluffy for about 2-3 minutes at the highest speed.
3. Portion and garnish.