



WHIPPED PASSION SEMOLINA CREAM WITH PEACH PUREE

QimiQ **BENEFITS**



10



Tips

You could also use tangerine pieces instead of peaches.

You can reduce the calories by replacing the sugar with 4 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Semolina porridge (basic recipe), chilled

70 g Passion Fruit Puree (Boiron)

150 g Milk, 0.1 % fat

90 g Sugar

300 g Peach puree (canned)

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold semolina pudding, passion fruit puree, sugar and milk and whip at the highest speed for 3 minutes.