QimiQ

WHIPPED PEACH PUDDING CREAM



QimiQ BENEFITS





10

easy

Tips

This cream is particularly suitable for pre-production.
You can reduce the calories by replacing the sugar with 3 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g	J QimiQ Whip Pastry Cream, chilled
200 g	Peach pudding, chilled
200 g	Peach puree (canned)
70 g	Sugar
20 m	Lemon juice

METHOD

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