



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 QimiQ Whip Pastry Cream, chilled

200 g Peach pudding, chilled

200 g Peach puree (canned)

70 g Sugar

20 ml 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.