



WHIPPED VANILLA PUDDING CREAM WITH STRAWBERRIES



QimiQ BENEFITS



51



easy

Tips

Any other pudding can be used instead of vanilla pudding. Cherries or red jelly go very well as an encore.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Pastry cream [Crème pâtissière], chilled

200 ml Milk, 0.1 % fat

80 g Sugar

300 g Strawberries

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold vanilla pudding, milk and sugar and whip at the highest speed for 3 more minutes.
3. Fill into a piping bag and bottle.