



RASPBERRY ICE CREAM PARFAIT WITH TWO KINDS OF FRUIT SAUCE



QimiQ BENEFITS



15



easy

Tips

Serve with fruit sauce and fresh berries.

You can reduce the calories by replacing the sugar with 10 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

350 g	QimiQ Whip Pastry Cream, chilled
100 g	Raspberry puree, (Boiron fruit puree)
150 g	Pasteurised whole egg
20 ml	Lemon juice
130 g	Sugar
150 g	Raspberry puree, (Boiron fruit puree)
150 g	Peach sauce (canned, pureed)

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the raspberry puree, egg, lemon juice and sugar and whip at the highest speed for 3 minutes, bottle and freeze over night.