



SOUR CREAM CASSIS CREAM

QimiQ BENEFITS



15



easy



Tips

Quark, kefir, yogurt or buttermilk, etc. can also be used instead of sour cream.

You can reduce the calories by replacing the sugar with 6 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

250 g Heavy sour cream

80 g Cassis puree (Boiron)

80 g Sugar

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the sour cream, cassis puree and sugar and whip for another 3 minutes at the highest speed.
3. Place in a piping bag and bottle.