# QimiQ

## **VANILLA SAUCE**



### **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- Smooth and creamy consistency in seconds





15

easy

### **INGREDIENTS FOR 1 PORTION = 80 G**

600 g	QimiQ Cream Base
200 ml	Milk
8 g	Vanilla extract
80 g	Sugar
0.2 g	Yellow food colouring

#### **METHOD**

1. Mix all ingredients togehter and bring to boil.