



# OLIVE OIL CREAM

## QimiQ BENEFITS

- Creamy consistency
- No eggs required
- Emulsifies with oil
- Acid stable and does not curdle
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

**150 g** QimiQ Classic, unchilled

**310 ml** Olive oil

**60 ml** Lemon juice

**100 ml** Water

Salt

Sugar

White pepper

## METHOD

1. Whisk QimiQ Classic smooth. Add the olive oil, lemon juice, water and seasoning and mix well.
2. Pour into the 1 litre Gourmet Whip bottle. Screw in two chargers, shake well and keep at room temperature.
3. Shake well before serving.