



WHIPPED ICED ORANGE COFFEE



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation



15



easy

INGREDIENTS FOR 8 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

20 g Instant coffee powder

30 g Sugar

200 ml Orange juice, chilled

600 g Vanilla ice cream

TO DECORATE

100 g QimiQ Whip Pastry Cream, chilled

50 ml Milk, chilled

Chocolate coffee beans

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the coffee powder, sugar, orange juice and ice cream and continue to whisk for a few minutes.
3. For the decorating cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
4. Add the milk and continue to whisk for a few minutes.
5. Divide the orange coffee equally into chilled iced coffee glasses, top with the decorating cream and coffee beans and serve immediately.