



# WHIPPED APPLE AND CINNAMON CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip Pastry Cream, chilled

**200 g** Pastry cream [Crème pâtissière], chilled

**200 g** Apple puree, tinned

**70 g** Sugar

**10 ml** Lemon juice

Cinnamon

## 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 custard, apple, sugar, lemon juice and cinnamon and continue to whisk at top speed until the required volume has been achieved.
3. Portion, garnish and chill well.