



BELLINI ESUPUMA WITH THE ISI GOURMET WHIP

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients
- Hygienic storage possible



15



easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

200 g QimiQ Whip Pastry Cream, unchilled

200 g White peach(es), pureed

40 ml Lemon juice

400 ml Sekt

40 g Sugar

METHOD

1. Blend the QimiQ Whip, peach puree, lemon juice, sugar and 200 ml of the sparkling wine smooth.
2. Add the remaining wine and strain through a fine sieve.
3. Pour into the iSi Gourmet Whip. Screw in two chargers, shake well and chill before using.