



BAVARIAN CREAM

QimiQ BENEFITS

- Creamy consistency
- Full taste with less fat content
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

120 g Sugar

Pulp from 1 vanilla pod

5 Egg yolk(s)

250 g QimiQ Whip Pastry Cream, chilled

METHOD

1. Bring the QimiQ Classic, sugar and vanilla to the boil.
2. Remove from the heat, add the egg yolks and continue to stir until the mixture thickens slightly (enough to coat the back of a spoon).
3. 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 cold QimiQ mixture and continue to whisk until the required volume has been achieved. Pour into moulds and chill.