



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces discolouration
- Binds with fluid no separation of ingredients
- Acid stable and does not curdle





easy

INGREDIENTS FOR 6 PORTIONS

125 g	QimiQ Classic, unchilled
300 m	Milk
0.5	Banana(s), chopped
1	Mango(es), peeled
10 g	Vanilla sugar
	Lemon juice
	Honey
150 m	Cream 36 % fat, whipped
	Chocolate Beans, to decorate

METHOD

- 1. Blend the QimiQ Classic, milk, banana, mango and vanilla sugar until smooth.
- 2. Add lemon juice and honey to taste and pour into short wide-rimmed glasses (e.g whiskey glasses).
- 3. Pipe the whipped cream in a ghost shape onto the shake, position the chocolate beans as eyes and serve immediately.