



WHIPPED CREAM [RE-WHIPABLE]

QimiQ BENEFITS

- Reduces skin formation
- Increased volume = lower portion costs
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

INGREDIENTS FOR 620 G

300 g QimiQ Whip Pastry Cream, chilled

300 g QimiQ Classic

200 g Cream 36 % fat

112 g Powdered sugar

5 g Vanilla extract

METHOD

1. Lightly whip the cold QimiQ Whip with the QimiQ Classic until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the sugar and vanilla extract and mix well.
3. Add the cream and continue to whip until the required volume has been achieved.
4. Store refrigerated and rewhip as required.