



MOJITO IN 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
- Hygienic storage possible
- Portioning directly from the iSi bottle as show effect



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easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

200 g QimiQ Whip Pastry Cream, unchilled

200 ml White Rum

200 ml Lime juice

320 ml Water

160 g Brown sugar

Mint

Lime(s), to decorate

METHOD

1. Blend the QimiQ Whip, rum, lime juice, water, brown sugar and mint smooth. Strain through a fine sieve and pour into a 1 litre iSi Gourmet Whip bottle.
2. Screw in 2 chargers and shake well. Pipe into cocktail glasses and serve decorated with lime fillets.