



STRAWBERRY DAIQUIRI IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Hygienic storage possible



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easy

Tips

Raspberries can be used instead of strawberries.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

400 g Strawberries

250 g Sugar syrup

50 ml Lemon juice

200 ml Rum

METHOD

1. Blend the ingredients together until smooth using an immersion blender and strain through a sieve.
2. Fill into an iSi Gourmet Whip, screw in one charger and shake well.
3. Fill into cocktail glasses and decorate as required.