

BLUE CHEESE DIP IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Easy to make and instant serving
- Hygenic storage possible
- Ideal for show-cooking and buffets
- Can easily be pre-prepared





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easy

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

150 g	Blue veined cheese, chopped
150 ml	Milk
5 g	Garlic, finely sliced
	Salt and pepper
150 g	QimiQ Whip Pastry Cream

METHOD

- 1. Blend the blue cheese, milk and garlic until smooth. Season with salt and pepper.
- 2. Add the QimiQ Whip and blend until completely smooth (strain if necessary).
- 3. Pour into a 0,5 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
- 4. Chill for at least one hour and shake well before serving.