



HONEY BEER WHIP

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 4 LB [APPROX.]

1000 g QimiQ Whip Pastry Cream

227 g Powdered sugar

pinch(es) Salt

50 ml Lemon juice

10 g Lemon peel, finely grated

680 ml Honey Wheat Beer

METHOD

1. Lightly whip the cold QimiQ Whip, icing sugar and salt until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the lemon juice and zest and continue to whip on medium speed while slowly adding the beer.
3. Serve immediately (the end product resembles a light meringue).