



# CAIPIRINHA CREAM



## QimiQ BENEFITS

- Acid stable and does not curdle
- Alcohol stable and does not curdle
- Binds with fluid - no separation of ingredients



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**100 g** Natural yogurt

**75 ml** Lime juice

Lime zest

**50 ml** Cachaça / sugar cane rum

**125 g** Sugar

**125 ml** Heavy cream 36 % fat, beaten

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the yogurt, lime juice and lime zest, Cachaca and sugar and mix well. Fold in the whipped cream.
3. Pour into glasses and chill for at least 4 hours, preferably over night.