



# CREAM CHEESE TOPPING



## QimiQ BENEFITS

- Quick and simple preparation
- Stable consistency
- Reduces skin formation and discoloration, enabling longer presentation times
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 420 G

**125 g** QimiQ Classic, room temperature

**125 g** Cream cheese

**10 ml** Lemon juice

**60 g** White chocolate, melted

**100 g** Heavy cream 36 % fat, beaten

## METHOD

1. Whisk the QimiQ Classic and cream cheese together until completely smooth.
2. Add the lemon juice and melted chocolate and mix well.
3. Fold in the whipped cream.
4. Pour into a piping bag and chill for at least 4 hours.