



BUTTERCREAM TOPPING



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Real dairy cream product, cannot be over whipped
- Binds with butter



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easy

Tips

For different flavor profiles, add aroma pastes.

INGREDIENTS FOR 300 G

135 g QimiQ Whip, chilled

100 g Powdered sugar

65 g Butter, softened

METHOD

1. Lightly whip the cold QimiQ Whip and powdered sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
2. Add the soft butter and continue to whip until the required volume has been achieved.
3. The mixture can be used immediately.