



CREAM CHEESE TOPPING



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 600 G

150 g QimiQ Whip, chilled

200 g Powdered sugar

150 g Cream cheese

100 g Butter, softened

1 Vanilla pod(s)

Pulp from 1 vanilla pod

METHOD

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