



BEERENWOLKE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid and alcohol stable
- Longer presentation times possible under proper refrigeration



15



easy

INGREDIENTS FOR 6 PORTIONS

125 g QimiQ Classic, room temperature

2 tbsp Sugar

1 package Vanilla sugar

330 ml Whipping cream 36% fat

350 g Berries, frozen

10 Lady fingers, diced

METHOD

1. Place the cream into the freezer for approx. 30 minutes.
2. Whisk the unchilled QimiQ Classic smooth. Add the sugar and vanilla sugar and mix well.
3. Whip the cream and fold into the mixture.
4. Fold in the berries and lady fingers.
5. Fill into glasses and chill for approx. 4 hours.