



CREAM CHEESE ICING

QimiQ BENEFITS

- Quick and simple preparation
- Enhances the natural taste of added ingredients
- All natural, contains no preservatives, additives or emulsifiers
- Reduces skin formation and discoloration, enabling longer presentation times



15



easy

INGREDIENTS FOR 1514 G

150 g QimiQ Classic, chilled

150 g Butter, softened

300 g Powdered sugar

4 g Vanilla extract

910 g Cream cheese, room temperature

METHOD

1. Whisk QimiQ Classic smooth and put to one side.
2. Whisk the butter and sugar until fluffy, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
3. Add the vanilla and cream cheese and continue to whisk smooth.
4. Add the QimiQ Classic and mix well.