



CAMEMBERT CREAM

QimiQ BENEFITS

- Freezer stable
- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation



15



easy

INGREDIENTS FOR 1000 G

258 g QimiQ Classic

207 g QimiQ Sauce Base

517 g Camembert 70 % fat , diced

18 g Starch Novation 4600

METHOD

1. Freeze the diced Camembert.
2. Place in a bowl cutter, add the QimiQ Classic and QimiQ Sauce Base and blend to a creamy consistency.
3. Work in the starch and chill well.