



# STRAWBERRY ESPUMA IN THE ISI GOURMET WHIP

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid stable and does not curdle
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

**100 g** QimiQ Classic

**200 g** Strawberries

**3 tbsp** Powdered sugar

**100 ml** Heavy cream 36 % fat, fluid

Lemon juice, to taste

## METHOD

1. Blend the ingredients together until smooth and strain through a fine sieve.
2. Pour into a 0,5 litre Gourmet Whip bottle, screw in one charger and shake well. Chill for 30 minutes.
3. Shake well before serving.