



EGGNOG CREAM 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

100 ml Eggnog

100 g Mascarpone

100 ml Heavy cream 36 % fat, fluid

1 packet Vanilla sugar

METHOD

1. Blend the ingredients together until smooth.
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.