



# ALMOND VANILLA CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 20 PORTIONS À APPROX. 120 ML

**500 g** QimiQ Whip, chilled

**100 g** Sugar

**300 g** Almond paste, softened

**200 ml** Milk

**100 ml** Amaretto

**800 g** Pastry cream [Crème pâtissière]

## METHOD

1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate.