



PEANUT BUTTER AND COOKIE 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



15



easy

INGREDIENTS FOR 1185 G

400 g QimiQ Whip, chilled

150 g Sugar

130 g Peanut butter

200 ml Milk

150 g Mascarpone

150 g Graham crackers, crumbled

5 g Vanilla extract

METHOD

1. Lightly whip the cold QimiQ Whip with the 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 as required. Allow to chill.