



# WARM PARMESAN AND MOZZARELLA FOAM IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Binds with oil
- Longer shelf life without loss of quality



15



easy

## INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

**200 g** QimiQ Sauce Base

**100 g** Mozzarella, grated

**200 ml** Whipping cream 36% fat

**200 g** Parmesan, grated

Salt

Pepper

**80 ml** Olive oil

## METHOD

1. Heat the QimiQ Sauce Base with the mozzarella, cream and parmesan cheese until the cheese has melted. Season with the salt and pepper.
2. Blend the ingredients together until completely smooth.
3. Add the olive oil gradually and mix well. Strain the mixture through a fine sieve.
4. Pour into the 1 litre Gourmet Whip bottle. Screw in one charger and shake well. Keep in a hot water bath at a maximum temperature of 65° C/150° F.