



VANILLA AND STRAWBERRY CREAM



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1240 G

FOR THE VANILLA CREAM

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|---------------|---------------------------|
| 500 g | QimiQ Whip, chilled |
| 140 g | Sugar |
| 250 ml | Whipping cream 36% fat |
| 350 g | White chocolate, melted |
| 4 | Vanilla pod(s), pulp only |

FOR THE STRAWBERRY RAGOUT

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|--------------|------------------------|
| 100 g | Strawberry fruit puree |
| 150 g | Strawberries, diced |

METHOD

1. For the vanilla cream: 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. For the strawberry ragout: mix the strawberry puree with the diced strawberries.
4. Pipe the cream into glasses alternately with the strawberry ragout. Decorate as required and allow to chill.