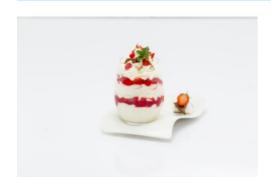


VANILLA AND STRAWBERRY CREAM



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





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INGREDIENTS FOR 1240 G

FOR THE VANILLA CREAM

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

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.