



PASSION FRUIT CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Acid and alcohol stable
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 1140 G

400 g QimiQ Whip, chilled

140 g Sugar

250 ml Whipping cream 36% fat

350 g Passion fruit puree

4 cl Coconut liquor, optional

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.