



# VANILLA CREAM WITH CHERRIES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation



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easy

## Tips

Other fruits can be used instead of cherries.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic Vanilla, room temperature

**70 g** Sugar

**125 ml** Whipping cream 36 % fat, beaten

**250 g** Cherries, fresh or tinned

## METHOD

1. For the cream: whisk the unchilled QimiQ Classic Vanilla smooth. Add the sugar and mix well. Fold in the whipped cream.
2. Cut the cherries into small pieces and fold into the cream if desired.
3. Decorate the cream with the remaining cherries and serve.