



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.