



# PASSION FRUIT CREAM IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed



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## INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

**200 g** QimiQ Classic

**150 g** Mascarpone

**50 ml** Milk

**200 g** Passion fruit puree

**60 g** Sugar

## METHOD

1. Blend the ingredients together until smooth and strain through a fine sieve.
2. Pour into a 1 litre iSi Gourmet Whip, screw in two chargers and shake well. Chill for approx. 30 minutes.
3. Shake well before serving.