



# DESSERT CREAM



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Decorating cream keeps its shape for longer
- Contains all the valuable benefits of milk



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easy

## INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

**250 g** QimiQ Classic, room temperature

**250 g** Low fat yogurt

**70 g** Honey

Mixed fresh fruit, as desired

## METHOD

1. Blend the QimiQ Classic, yogurt and honey until completely smooth.
2. Pour into a 0.5 litre iSi Gourmet Whip bottle.
3. Screw in one charger and shake well.
4. Chill well for at least 30 minutes. Shake well before serving.