



# WILD BERRY AND ELDERBERRY CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Creamy indulgent taste with less fat
- One bowl preparation
- Real dairy cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip, chilled

**160 g** Sugar

**350 g** Wild berry puree, frozen

**150 ml** Elderflower syrup

**200 g** Natural yogurt

**1** Lemon(s), juice only

## TO DECORATE

Wild berries

## 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 with wild berries. Allow to chill.
4. Mit Waldbeeren dekorieren.