



# SOUR CREAM AND BLACK CURRANT CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Saves time and resources
- Increased volume = lower portion costs



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip, chilled

**160 g** Sugar

**300 g** Sour cream 15 % fat

**250 g** Black currant fruit puree, frozen

**150** Quark 10 % fat [cream cheese]

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

## TO DECORATE

Blueberries

## 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 the blueberries. Allow to chill.
4. Mit Heidelbeeren dekorieren.