



# STRACCIATELLA AND APRICOT CREAM



## QimiQ BENEFITS

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



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easy

## INGREDIENTS FOR 765 G

### FOR THE STRACCIATELLA CREAM

**125 g** QimiQ Whip, chilled

**75 g** Sugar

**200 g** Natural yogurt

**5 g** Vanilla extract

**25 g** Chocolate flakes

### FOR THE APRICOT CREAM

**125 g** QimiQ Whip, chilled

**75 g** Sugar

**125 g** Apricot fruit puree, frozen

**10 ml** Lemon juice

## METHOD

1. For the stracciatella cream: 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 yoghurt and vanilla and continue to whip until the required volume has been achieved. Fold in the chocolate flakes.
3. For the apricot cream: 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).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Pipe the stracciatella mousse into the glasses and top with the apricot mousse. Decorate as required and allow to chill.