



QimiQ **BENEFITS**



Tips

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------------|------------------------|
| 180 g | QimiQ Sauce Base |
| 180 g | Butter, melted |
| 70 g | Cream cheese |
| 100 g | Egg yolk(s) |
| 6 g | Vanilla sugar |
| 150 g | Egg white(s) |
| 125 g | Granulated sugar |
| 1 pinch(es) | Salt |
| 160 g | AP Flour |
| 20 g | Corn starch |
| 6 g | Baking powder |
| 500 g | Plums |
| 90 g | Preserving sugar |
| 500 g | |
| 50 ml | Red port wine |
| 0.5 g | Cinnamon |
| 0.5 g | Orange(s), juice only |
| 0.5 g | Lemon(s), juice only |
| 0.25 g | Orange(s), Zest |
| 15 g | Corn starch |
| 250 g | QimiQ Whip |
| 50 g | Pasteurized whole egg |
| 400 g | Whipping cream 36% fat |
| 190 g | Eggnog |
| 60 g | Preserving sugar |
| 20 g | Granulated sugar |
| 250 g | QimiQ Whip Coffee |
| 125 g | Whipping cream 36% fat |
| 1 cl | Coffee liquor |

METHOD

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