



BAKE STABLE CUSTARD CREAM



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and simple preparation
- Freezer stable



15



easy

INGREDIENTS FOR 1 RECIPE

250 g QimiQ Whip

60 ml Milk

70 g Butter

Pulp from 1 vanilla pod

60 g Sugar

113 g Pasteurized whole egg

12 g Corn starch

16 ml Water

METHOD

1. Place the milk, QimiQ Whip, butter, vanilla and sugar into a saucepan. Bring to a boil and remove from the heat.
2. Add the water to the corn flour and mix to a thick paste. Add the egg and corn starch paste to the QimiQ mixture and heat up to 160° F, stirring constantly.
3. Vacuum whilst warm and store chilled (can be kept chilled for up to one month).
4. Whisk to the required volume before using.