



# WHIPPED ICED ORANGE COFFEE



## QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation



15



easy

## INGREDIENTS FOR 8 PORTIONS

**200 g** QimiQ Whip, chilled

**20 g** Instant coffee powder

**30 g** Sugar

**200 ml** Orange juice, chilled

**600 g** Vanilla ice cream

## TO DECORATE

**100 g** QimiQ Whip, chilled

**50 ml** Milk, chilled

Chocolate coffee beans

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the coffee powder, sugar, orange juice and ice cream and continue to whisk for a few minutes.
3. For the decorating cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the milk and continue to whisk for a few minutes.
4. Milch dazugeben und ca. 5 Minuten weiter aufschlagen.
5. Divide the orange coffee equally into chilled iced coffee glasses, top with the decorating cream and coffee beans and serve immediately.