



WHIPPED APPLE AND CINNAMON CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped
- Saves time and resources



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip, chilled

200 g Pastry cream [Crème pâtissière], chilled

200 g Apple puree, canned

70 g Sugar

10 ml Lemon juice

Cinnamon

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 custard, apple, sugar, lemon juice and cinnamon and continue to whisk at top speed until the required volume has been achieved.
3. Portion, garnish and chill well.