



BELLINI ESPUMA WITH THE ISI GOURMET WHIP

QimiQ BENEFITS

- Hygienic storage possible
- Can easily be pre-prepared
- Alcohol stable and does not curdle
- Enhances the natural taste of added ingredients



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easy

INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

100 g QimiQ Classic, room temperature

200 Sparkling wine

200 g White peach(es), pureed

20 ml Lemon juice

20 g Sugar

METHOD

1. Whisk QimiQ Classic smooth. Add the remaining ingredients and mix well and strain through a fine sieve.
2. Pour into a 0.5 litre iSi Gourmet Whip. Screw in one charger, shake well and chill before using.