# QimiQ

## **SPOOKY DRINK**



#### **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- Reduces discoloration
- Binds with fluid no separation of ingredients
- Acid stable and does not curdle





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easy

### **INGREDIENTS FOR 6 PORTIONS**

| 125 g  | QimiQ Classic, room temperature |
|--------|---------------------------------|
| 300 ml | Milk                            |
| 0.5    | Banana(s), chopped              |
| 1      | Mango(es), peeled               |
| 10 g   | Vanilla sugar                   |
|        | Lemon juice                     |
|        | Honey                           |
| 150 ml | Heavy cream 36 % fat, beaten    |
|        | Chocolate Beans, to decorate    |
|        |                                 |

#### **METHOD**

- 1. Blend the QimiQ Classic, milk, banana, mango and vanilla sugar until
- 2. Add lemon juice and honey to taste and pour into short wide-rimmed glasses (e.g whiskey glasses).
- 3. Pipe the whipped cream in a ghost shape onto the shake, position the chocolate beans as eyes and serve immediately.