QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Alcohol stable and does not curdle
- Hygenic storage possible
- Portioning directly from the iSi bottle as show effect



INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

200	g QimiQ Whip, room temperature
200 m	I White Rum
200 m	I Lime juice
320 m	l Water
160	g Brown sugar
	Mint
	Lime(s), to decorate

METHOD

QimiQ

- 1. Blend the QimiQ Whip, rum, lime juice, water, brown sugar and mint smooth. Strain through a fine sieve and pour into a 1 litre iSi Gourmet Whip bottle.
- 2. Screw in 2 chargers and shake well. Pipe into cocktail glasses and serve decorated with lime fillets.