



CHANTILLY CREAM



QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Full creamy taste with less fat and cholesterol
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 3 LB [APPROX.]

1000 g QimiQ Whip, chilled

140 g Sugar

METHOD

1. Whip the cold QimiQ Whip and sugar at top speed for 5 - 10 minutes (depending on the mixer), or until the required volume has been achieved.