



LEMON BUTTERCREAM TOPPING (COOKED)



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 900 G

110 ml Lemon juice

200 g Butter

120 g Sugar

150 g Whole egg(s)

450 g QimiQ Whip

METHOD

1. Bring the lemon juice, butter and sugar to a boil and remove from the heat. Add the whole egg stirring continuously, and heat back up to 170° F.
2. Add the QimiQ Whip and mix well, do not allow the mixture to exceed 170° F.
3. Fill into a plastic bag and chill well.
4. Whisk the cold topping until the required volume has been achieved.