



# HONEY BEER WHIP

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Real dairy cream product, cannot be over whipped
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 4 LB [APPROX.]

**1000 g** QimiQ Whip

**227 g** Powdered sugar

**pinch(es)** Salt

**50 ml** Lemon juice

**10 g** Lemon peel, finely grated

**680 ml** Gamma Ray Honey Beer

## METHOD

1. Lightly whip the cold QimiQ Whip, powdered sugar and salt until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the lemon juice and zest and continue to whip on medium speed while slowly adding the beer.
3. Serve immediately (the end product resembles a light meringue).