



The joy of cooking.
The pleasure of indulgence.



THE FIRST CREAM BASE



BLACK FOREST GATEAU

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Recommended by the QimiQ Chef

QimiQ CLASSIC

For savoury and sweet dishes

The only natural foolproof cream product for use in savoury and sweet dishes. QimiQ Classic contains 99% Austrian cream (15% fat) and 1% premium gelatine. Perfect for spreads, dressings, dips, firm fillings, terrines and mayonnaise without egg.

QimiQ SAUCE BASE

For warm dishes

QimiQ Sauce Base is a unique product which is stable in both cooking and baking. It contains 97% Austrian cream and 3% starch. QimiQ Sauce Base is used in warm dishes for a smooth, creamy and stable consistency. Perfect for cream soups, sauces, scrambled eggs, gratinating and Royal for quiches and tartes.

QimiQ WHIP

For whipping

Guaranteed to succeed, this unique Cream Base for whipping makes the preparation of desserts easy and uncomplicated. QimiQ Whip contains Austrian cream (19% fat) and premium gelatine. It does not curdle and cannot be overwhipped: simply a perfect consistency.

Binds with fluids and oil –
no separation of ingredients
Replaces gelatine
Replaces cream, fat and egg
Acid and alcohol stable
Provides full taste with only
15% fat
Gluten free
Saves time and resources

Emulsifies with oil or fat
Smooth and creamy
consistency in seconds
Replaces starch
Cook and bake stable
Gluten free
Saves time and
resources

Replaces gelatine
1 kg QimiQ Whip can
replace up to 3 litres of
fresh cream
No overwhipping
Acid and alcohol stable
Gluten free
Saves time and resources





QimiQ CLASSIC

For savoury and sweet dishes

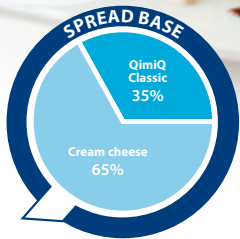




CREAMY HERB SPREAD

QimiQ CLASSIC ADVANTAGES

- Binds with fluid - no separation of ingredients
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 10 PORTIONS

- 250 g** QimiQ Classic, unchilled
- 2 tbsp** Olive oil
- 500 g** Cream cheese
- 50 g** Parsley, finely chopped
- 60 g** Chives, finely chopped
- 30 g** Garlic, finely chopped
- Salt and pepper

PREPARATION

1. Whisk the QimiQ Classic smooth. Slowly whisk in the oil until emulsified.
2. Add the cream cheese, parsley, chives and garlic and mix well.
3. Season with salt and pepper.

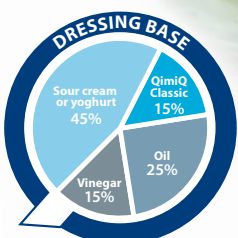
Tip

- Quark can be used instead of cream cheese.
- Serve with bacon and olives.

YOGHURT DRESSING

QimiQ CLASSIC ADVANTAGES

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads
- Quick and easy preparation



INGREDIENTS FOR 1 LITRE DRESSING

- 150 g** QimiQ Classic, unchilled
- 250 ml** Sunflower oil
- 450 g** Yoghurt 10% fat
- 150 ml** White balsamic vinegar
- 1 dash of** Worcestershire sauce
- 1** Garlic clove, chopped
- Salt and pepper

PREPARATION

1. Blend all of the ingredients together until smooth.

Tip

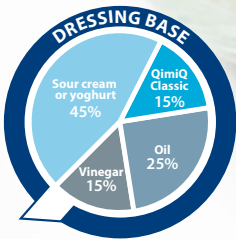
- Sour cream can be used instead of yoghurt.
- Dressings remain fresh for up to 7 days chilled.



THOUSAND ISLAND DRESSING

QimiQ CLASSIC ADVANTAGES

- Acid stable and does not curdle
- Dressings made with QimiQ cling better to salads
- Quick and easy preparation



INGREDIENTS FOR 1 LITRE DRESSING

- 125 g** QimiQ Classic, unchilled
- 210 ml** Olive oil
- 380 ml** Water
- 20 g** Tomato paste
- 125 ml** Red wine vinegar
- 60 g** Mayonnaise 80% fat
- 20 g** Dijon mustard
- Salt
- Black pepper, ground
- Lemon juice, from 1/2 lemon
- 50 g** Pickled gherkins, diced, finely chopped
- Chives, dried

PREPARATION

1. Blend all of the ingredients together until smooth.

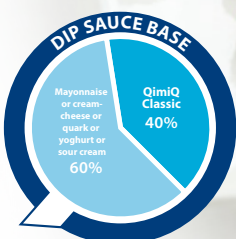


- Use sour cream instead of mayonnaise for a lighter dressing.
- Dressings remain fresh for up to 7 days chilled.

REMOULADE DIP SAUCE

QimiQ CLASSIC ADVANTAGES

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



INGREDIENTS FOR 10 PORTIONS

- 80 g** QimiQ Classic, unchilled
- 125 g** Mayonnaise 80% fat
- 30 g** Onions, finely sliced
- 60 g** Pickled gherkins, finely chopped
- 15 g** Capers, finely sliced
- 15 g** Anchovies in oil, tinned and drained, finely sliced
- 5 g** Tarragon mustard
- 10 g** Lemon juice
- 10 ml** Parsley
- 5 g** Chervil, finely chopped
- 5 g** Tarragon, finely chopped
- Salt and pepper

PREPARATION

1. Whisk the QimiQ Classic smooth.
2. Add the remaining ingredients and mix well. Season to taste.



- Home made mayonnaise: whisk 60% unchilled QimiQ Classic smooth, slowly add 20% oil and season to taste with mustard and spices.



SHRIMPS IN COCKTAIL DIP SAUCE

QimiQ CLASSIC ADVANTAGES

- Acid and alcohol stable
- Creamy indulgent taste with less fat
- Binds with fluid - no separation of ingredients

INGREDIENTS FOR 10 PORTIONS

- 160 g** QimiQ Classic, unchilled
- 250 g** Mayonnaise 80% fat
- 80 g** Tomato ketchup

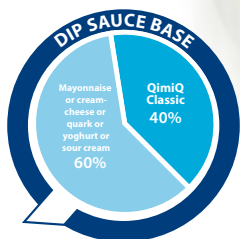
- 20 g** Dijon mustard
- 20 g** Horseradish, fresh, grated
- 4 cl** Brandy
- Salt, black pepper, freshly ground
- 500 g** Shrimps, ready to eat
- 2** Avocados, diced
- 1** Red pepper, finely diced
- Lettuce leaves, to decorate



PREPARATION

1. For the cocktail sauce: place the QimiQ Classic, mayonnaise, ketchup, mustard, horseradish, brandy, salt and pepper into a mixing bowl and blend until smooth.
2. Fold in the shrimps. Add the avocado and red pepper.
3. Garnish with salad leaves and serve.

Tip Home made mayonnaise: whisk 60% unchilled QimiQ Classic smooth, slowly add 20% oil and season to taste with mustard and spices.



HERB AND CREAM CHEESE PANNA COTTA WITH CHANTERELLES

QimiQ CLASSIC ADVANTAGES

- Acid and alcohol stable
- Full taste with less fat content
- No additional gelatine required

INGREDIENTS FOR 10 PORTIONS

FOR THE PANNA COTTA

- 500 g** QimiQ Classic, unchilled
- 260 g** Cream cheese
- 20 ml** Lemon juice
- 4 cl** Noilly Prat/Vermouth dry
- Salt, black pepper, freshly ground
- 40 g** Parsley, finely chopped

FOR THE CHANTERELLES

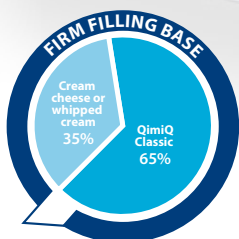
- 400 g** Chanterelles
- 80 g** Red onions, finely diced
- 80 ml** Olive oil
- 4 cl** Brandy
- 50 ml** White balsamic vinegar
- Salt, black pepper, freshly ground



PREPARATION

1. For the panna cotta: whisk the QimiQ Classic smooth. Add the cream cheese, lemon juice, Noilly Prat and spices and mix well.
2. Mix ¼ of the panna cotta with the chopped parsley and pour into moulds approx. 1-2 cm high. Chill for approx. 30 minutes.
3. Pour the remaining panna cotta into the moulds and chill for approx. 2-4 hours.
4. Sauté the chanterelles in the hot olive oil, season and deglaze with the brandy. Allow to cool and marinate with the balsamic vinegar.
5. Tip the panna cotta out of the moulds and serve with the chanterelles.

Tip • Quark can be used instead of cream cheese.
• For a richer taste, fold in cream instead of cream cheese.





SPINACH AND FETA CHEESE SLICES

QimiQ CLASSIC ADVANTAGES

- Creamy indulgent taste with less fat
- No additional gelatine required
- Quick and easy preparation

INGREDIENTS FOR 10 PORTIONS

FOR THE SPINACH CREAM

- 250 g** QimiQ Classic, unchilled
- 60 g** Spinach, cooked, finely chopped
- 130 g** Cream cheese
- Salt, black pepper, freshly ground
- 2 g** Garlic, crushed

FOR THE FETA-CREAM

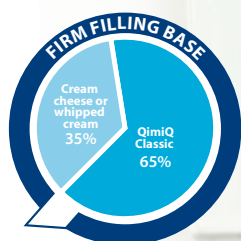
- 250 g** QimiQ Classic, unchilled
- 100 g** Feta cheese, mashed
- 50 g** Red peppers, finely diced
- 7 ml** Olive oil
- 3 tbsp** Milk
- Salt, black pepper, freshly ground

PREPARATION

1. For the spinach cream: whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. For the feta cream: whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well.
3. Fill both mixtures alternately into a mould and chill well.



- Freshly chopped garden herbs can be used instead of spinach.
- Use tomato concassée in the cream as an alternative.



VANILLA CREAM SLICES

QimiQ CLASSIC VANILLA ADVANTAGES

- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- Acid and alcohol stable

QimiQ WHIP ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped

INGREDIENTS FOR 10 PORTIONS

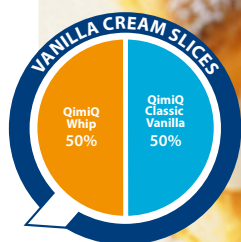
- 300 g** QimiQ Classic, chilled
- 300 g** QimiQ Whip, chilled
- 270 g** Puff pastry, 1 package
- 80 ml** Milk
- 160 g** Sugar
- Rum (optional)
- Vanilla extract

PREPARATION

1. Pre-prepare the pastry according to the instructions on the packet.
2. Preheat the oven to 210° C (conventional oven). Halve the puff pastry lengthwise, prick with a fork and bake for approx. 10 minutes.
3. Lightly whip the QimiQ Classic with the QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the remaining ingredients and continue to whip until the required volume has been achieved.
5. Spread the cream onto one half of the cold baked pastry and top with the second strip of pastry. Chill for at least 4 hours (preferably over night).



- Cream can be used instead of milk.
- To refine the cream slices, add fresh strawberries to the cream.





PANNA COTTA

QimiQ CLASSIC ADVANTAGES

- Quick and easy preparation
- Longer presentation times without loss of quality
- Full taste with less fat content



INGREDIENTS FOR 10 PORTIONS

- 500 g** QimiQ Classic, unchilled
- 250 ml** Milk
- 80 g** Sugar
- 1/2** Vanilla pod
- 125 g** Fruit, to decorate

PREPARATION

1. Whisk the QimiQ Classic smooth.
2. Add the milk, sugar and vanilla sugar and mix well.
3. Pour into moulds and chill for at least 4 hours (preferably over night).

Tip

- To refine the taste, add orange zest and cinnamon.
- Cream can be used instead of milk.

COCONUT AND LIME BARS

QimiQ CLASSIC ADVANTAGES

- Alcohol stable and will not curdle
- Creamy consistency
- Prevents moisture migration, sponge base remains fresh and dry

INGREDIENTS FOR 24 SERVINGS

FOR THE BASE

- 300 g** Digestive biscuits
- 250 g** Butter, fluid
- 4 tsp** Cocoa powder

FOR THE CREAM

- 500 g** QimiQ Classic, unchilled
- 350 g** Mascarpone
- 150 g** Coconut milk
- 320 g** Sugar
- 8** Limes, juice, and finely grated zest

PREPARATION

1. For the base: crumble the biscuits and mix with the butter and cocoa powder.
2. Place an oblong cake frame onto a sheet of baking paper. Spread the biscuit mixture into the frame as a base.
3. For the cream: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and whisk well.
4. Spread the cream onto the biscuit mixture.
5. Allow to chill for at least 4 hours (preferably over night).
6. Cut the cake into slices and sprinkle with coconut flakes as desired.

Tip

- Milk can be used instead of coconut milk.
- Cream cheese can be used instead of mascarpone.





QimiQ SAUCE BASE

For warm dishes





CARROT AND GINGER CREAM SOUP

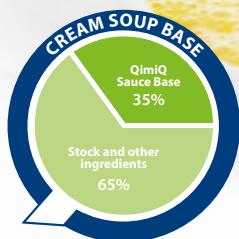
QimiQ SAUCE BASE ADVANTAGES

- Acid stable and does not curdle
- Smooth and creamy consistency in seconds
- Problem-free reheating possible

INGREDIENTS FOR 10 PORTIONS

- 500 g** QimiQ Sauce Base
- 80 g** Onions, chopped
- 400 g** Carrots, peeled, chopped
- 25 g** Ginger root, peeled, chopped

- 80 g** Butter
- 50 ml** Orange juice
- 100 ml** White wine
- 800 ml** Chicken stock
- 20 ml** White balsamic vinegar
- 6 g** Salt
- 1 g** Pepper
- 30 g** Sugar



PREPARATION

1. Fry the onion, carrots and ginger in the butter until soft.
2. Add the orange juice, white wine, chicken stock and vinegar. Season to taste and bring to the boil. Continue to cook until the carrots are soft.
3. Add the QimiQ Sauce Base.
4. Blend the soup and strain.



- Lemon juice can be used instead of balsamic vinegar.
- Vegetable stock can be used instead of chicken stock.

GRATINATED VEGETABLE FLORETS

QimiQ SAUCE BASE ADVANTAGES

- Quick and easy preparation
- Full taste with less fat content
- Smooth and creamy consistency in seconds

INGREDIENTS FOR 10 PORTIONS

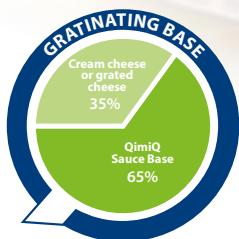
- 500 g** QimiQ Sauce Base
- 200 g** Cream cheese
- 60 g** Parmesan, grated
- 400 g** Broccoli florets, cooked
- 400 g** Cauliflower, cooked
- Salt
- Black pepper, freshly ground
- Nutmeg, grated

PREPARATION

1. Preheat the baking oven to 220°C (conventional oven).
2. For the gratin mixture: mix the QimiQ Sauce Base, cream cheese, Parmesan and spices together well.
3. Place the cooked broccoli onto a greased baking sheet and cover it with the gratin mixture.
4. Bake for approx. 10 minutes.



- Quark can be used instead of cream cheese.
- Other cheeses can be used instead of Parmesan.





GRATINATED PIKE PERCH FILLET

QimiQ SAUCE BASE ADVANTAGES

- Bake stable
- Creamy consistency
- Full taste with less fat content

INGREDIENTS FOR 10 PORTIONS

- 10 pcs** Pike perch fillets, 160 g each
Salt and pepper

FOR THE CRUST

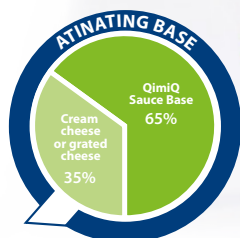
- 250 g** QimiQ Sauce Base
130 g Cream cheese
1 tbsp Parsley puree
2 tbsp Potatoes, diced , fried
2 tbsp Streaky bacon, diced , fried
1 tbsp Carrot, diced , fried
2 tbsp Bread crumbs
Salt, black pepper, freshly ground
1 tsp Wasabi

PREPARATION

1. For the crust: mix the QimiQ Sauce Base with the cream cheese until smooth. Add the remaining ingredients and mix well. Season to taste.
2. Season the pike perch fillet with the salt and pepper and steam.
3. Spread the gratin mixture onto the fish fillets and gratinate under a hot grill until done.



- Quark can be used instead of cream cheese.
- Grated Parmesan can be used to replace half of the cream cheese.



QUICK LASAGNE

QimiQ SAUCE BASE ADVANTAGES

- Quick and easy preparation
- Problem-free reheating possible
- Full taste with less fat content

INGREDIENTS FOR 10 PORTIONS

FOR THE CHEESE SAUCE

- 500 g** QimiQ Sauce Base
170 g Parmesan, grated
100 ml Milk
Salt and pepper

FOR THE MEAT SAUCE

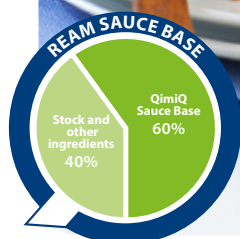
- 500 g** Minced meat
50 g Onions, finely sliced
2 Garlic cloves, finely chopped
Oregano, dried
Basil, dried
Salt and pepper
20 g Tomato paste
125 ml Red wine
500 g Tomatoes, puréed
250 ml Chicken stock
500 g Lasagne sheets
100 g Mozzarella, grated

PREPARATION

1. Preheat the oven to 170° C (conventional oven).
2. For the cheese sauce: mix the QimiQ Sauce Base, Parmesan and milk together well. Season with the salt and pepper.
3. For the meat sauce: fry the minced beef, onions, garlic and herbs together over a medium heat until well browned. Stir in the tomato paste and fry briefly. Douse with the red wine, add the puréed tomatoes and chicken stock and continue to cook for approx. 30 minutes.
4. Thinly layer the cheese sauce, lasagne sheets and meat sauce alternately in the prepared baking dish. Finish with a layer of cheese sauce.
5. Cover and bake in a preheated oven for approx. 50 minutes.
6. Sprinkle with mozzarella and grill for 5-10 minutes.



- Adjust consistency by reducing or increasing the amount of milk.
- The lasagne can be prepared and stored in the refrigerator before baking.





SALMON FILLET IN THYME AND CHERVIL SAUCE

QimiQ SAUCE BASE-ADVANTAGES

- Acid, heat and alcohol stable
- Full taste with less fat content
- Smooth and creamy consistency in seconds

INGREDIENTS FOR 10 PORTIONS

- 500 g** QimiQ Sauce Base
- 120 g** Onions, finely sliced
- 120 g** Butter
- 125 ml** White wine
- 6 cl** Noilly Prat/Vermouth dry

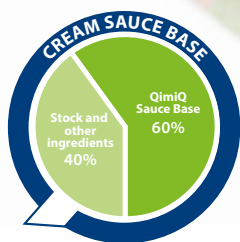
- 340 ml** Fish stock
- Salt, black pepper, freshly ground
- 4 tsp** Chervil, chopped
- 2 tsp** Citrus thyme
- 1600 g** Salmon fillet
- Salt, black pepper, freshly ground
- Olive oil

PREPARATION

1. For the sauce: sauté the onions in 40 g butter. Douse with the white wine and Noilly Prat. Add the fish stock, season and simmer until reduced.
2. Add the QimiQ Sauce Base and finish with the remaining butter. Add the fresh herbs just before serving.
3. Season the salmon fillet and fry in the hot olive oil skin-side down. When the fish is cooked halfway through, turn it over and remove the pan from the heat to allow the fish to rest briefly.
4. Serve with the sauce.

Tip

- Add a little lemon zest to give the sauce something special.
- Change the choice of herbs as required.



BASIC WILD MUSHROOM SAUCE

QimiQ SAUCE BASE ADVANTAGES

- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- 100% natural, contains no preservatives, additives or emulsifiers

INGREDIENTS FOR 10 PORTIONS

- 500 g** QimiQ Sauce Base
- 100 g** Onions, finely chopped
- 1** Garlic, finely chopped

- 80 g** Butter
- 500 g** Mushrooms, finely sliced
- 100 ml** White wine
- 250 ml** Clear vegetable stock
- Salt and pepper
- Parsley, finely chopped

PREPARATION

1. Fry the onion and garlic in the butter until soft. Add the mushrooms and continue to fry for a few minutes. Deglaze with the white wine.
2. Douse with the stock and bring to the boil.
3. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
4. Season to taste and serve immediately.

Tip

- Add a dash of brandy to round off the sauce.
- Add truffle oil to give the sauce something special.





PEPPERCORN SAUCE ON FILLET OF BEEF

QimiQ SAUCE BASE ADVANTAGES

- Full taste with less fat content
- Smooth and creamy consistency in seconds
- Problem-free reheating possible

INGREDIENTS FOR 10 PORTIONS

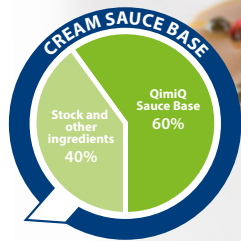
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| 500 g | QimiQ Sauce Base | Lemon peel, from 1/2 lemon |
| 140 g | Onions, finely chopped | 10 ml Balsamic vinegar |
| 80 g | Butter | 340 ml Beef stock |
| 20 g | Granulated sugar | 4 cl Brandy |
| 125 ml | Red wine | Green and red pepper corns |
| 125 ml | Port, red | 10 pcs Beef fillet medallions, 160 g each |
| | | Salt and pepper, vegetable oil |

PREPARATION

1. Sauté the onion in the butter. Add the sugar and caramelize.
2. Douse with the red wine and port. Add the lemon zest, herbs and spices and simmer gently until reduced.
3. Add the QimiQ Sauce Base, beef stock and brandy. Season to taste and add the pepper corns.
4. Season the beef fillet medallions and fry on both sides in hot oil. Serve with the peppercorn sauce.



- Perfect for deep freezing, reheating and keeping hot.
- Fresh herbs can be used instead of pepper corns



SCRAMBLED EGGS

QimiQ SAUCE BASE ADVANTAGES

- Reduces discolouration
- Reduces moisture migration
- Light and fluffy consistency

INGREDIENTS FOR 10 PORTIONS

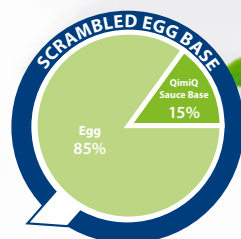
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| 130 g | QimiQ Sauce Base |
| 860 g | Eggs |
| | Salt and pepper |
| 60 g | Butter |

PREPARATION

1. Mix the eggs and QimiQ Sauce Base together well. Season with the salt and pepper.
2. Heat the butter in a pan. Pour in the egg mixture and cook until it starts to solidify. Stir until firm.
3. Garnish and serve.



- Add a little grated cheese to lift the taste.
- This recipe also makes perfect omelettes.





QUICHE LORRAINE

QimiQ SAUCE BASE ADVANTAGES

- Bake stable
- Full taste with less fat content
- Oven baked dishes remain moist for longer
- Deep freeze stable

INGREDIENTS FOR 10 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE SHORT CRUST PASTRY

- 200 g** Flour, plain
- 100 g** Butter
- 1** Egg
- 25 ml** Water, cold
- Salt

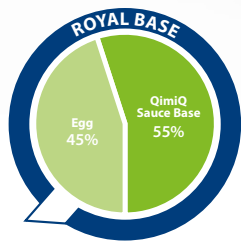
FOR THE FILLING

- 250 g** QimiQ Sauce Base
- 200 g** Onions, finely chopped
- 200 g** Streaky bacon, finely chopped
- 60 g** Butter
- 200 g** Leek, finely sliced
- 160 g** Red peppers, cut into strips
- 4** Eggs
- Salt and pepper, oregano, finely chopped
- 100 g** Alpine cheese 45% fat , finely grated



PREPARATION

1. Preheat the oven to 160° C (conventional oven).
2. For the pastry: knead the flour, butter, egg, cold water and salt together to form a smooth pastry. Wrap in tin foil and chill for approx. 30 minutes. Roll out the pastry and use it to line a prepared, reased tin to include a 3 cm high rim.
3. For the filling: fry the onions, bacon, leeks and red pepper in the butter until soft and spread onto the pastry.
4. Mix the QimiQ Sauce Base, eggs and spices together well and pour onto the pastry.
5. Sprinkle with the cheese and bake for approx. 50 minutes.



- Replace the blue cheese with alpine cheese for a different taste.
- For a vegetarian version omit the bacon.

VANILLA SAUCE

QimiQ CLASSIC VANILLA ADVANTAGES

- Creamy indulgent taste with less fat
- Alcohol stable
- Real cream product

QimiQ SAUCE BASE ADVANTAGES

- Smooth and creamy consistency in seconds
- Foolproof
- Gluten free

INGREDIENTS FOR 10 PORTIONS

- 450 g** QimiQ Sauce Base
- 150 g** QimiQ Classic Vanilla
- 48 g** Sugar
- 6 g** Rum

PREPARATION

1. Place all the ingredients in a saucepan.
2. Heat to 80° C.
3. Serve.



- Add freshly grated orange zest to give the sauce something special.
- Amaretto can be used instead of rum.





QimiQ WHIP

For *whipping*





DARK CHOCOLATE MOUSSE

QimiQ WHIP ADVANTAGES

- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- No additional gelatine required



INGREDIENTS FOR 10 PORTIONS

- 250 g** QimiQ Whip, chilled
- 80 ml** Milk
- 50 g** Sugar
- 170 g** Dark chocolate 40-60 % cocoa, melted
Liqueur (optional)

PREPARATION

1. Lightly whip the cold QimiQ Whip until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, sugar and liqueur (optional). Continue to whisk at top speed until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Pour into dishes and chill.

Tip

- Add freshly grated orange zest for that extra something.
- Amaretto harmonises perfectly with chocolate.

TIRAMISU

QimiQ WHIP ADVANTAGES

- Less mascarpone required
- Increased volume = lower portion costs
- Foolproof real cream product, cannot be over whipped

INGREDIENTS FOR 10 PORTIONS

- 250 g** QimiQ Whip, chilled
- 150 g** Mascarpone
- 100 ml** Cream 36% fat
- 100 g** Sugar
- Vanilla sugar
- 2 tbsp** Amaretto

FOR THE LADY FINGERS

- 20** Lady fingers
- 200 ml** Espresso coffee, lukewarm
- 1 tbsp** Sugar
- 1 tbsp** Amaretto
- Cocoa powder, to dust

PREPARATION

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the mascarpone, cream, sugar, vanilla aroma and almond liqueur and continue to whisk until the required volume has been achieved.
3. Place the lady fingers on the base of a serving dish. Mix the lukewarm espresso with the sugar and Amaretto and pour half over the lady fingers. Cover the lady fingers with some of the cream mixture. Continue layering until the lady fingers and the cream mixture has been used, making sure that the final layer is cream.
4. Chill for at least 4 hours and dust with cocoa powder before serving.

Tip

- Add freshly grated orange zest to give a special note.
- Sponge base can be used instead of lady fingers.





MINI MANGO CAKES

QimiQ WHIP ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid stable and does not curdle
- No additional gelatine required

INGREDIENTS FOR 10 PORTIONS

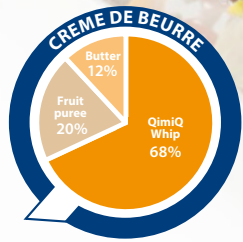
- 425 g** QimiQ Whip, chilled
- 250 g** Mango fruit puree
- 75 g** Butter, melted
- 120 g** Sugar

PREPARATION

1. Bring the mango puree to the boil and continue to cook until reduced by half.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill into dessert rings and chill well.
4. Spread mango glazing on top (optional) and decorate with the blueberries.



- Other fruits can be used instead of mango.
- Perfect for deep freezing.



BLACKCURRANT AND COCONUT PARFAIT

QimiQ WHIP ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Deep freeze stable

INGREDIENTS FOR 10 PORTIONS

- 300 g** QimiQ Whip, chilled
- 3** Eggs
- 2** Egg yolks
- 160 g** Granulated sugar

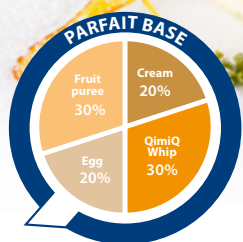
- 200 ml** Cream 36% fat
- 150 g** Blackcurrant fruit puree
- 1 pinch** Cinnamon
- 2 cl** Orange liqueur, Cointreau
- 150 ml** Coconut milk
- 4 cl** Coconut liqueur

PREPARATION

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the eggs, egg yolks, sugar and cream to the QimiQ Whip and continue to whip until the required volume has been achieved.
3. Split the mixture in half. Fold the blackcurrant puree, cinnamon and Cointreau into one half of the cream and coconut milk and coconut liqueur into the second half.
4. Fill the mixtures in two distinct layers into the moulds and freeze.



- Milk can be used instead of coconut milk.
- Use mango fruit puree instead of blackcurrant for a different taste.

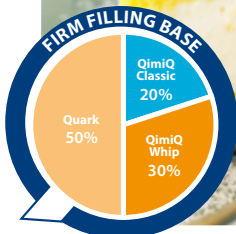




CREAM CHEESE GATEAU

QimiQ WHIP ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Prevents moisture migration, sponge base remains fresh and dry
- Creamy indulgent taste with less fat



INGREDIENTS FOR 1 SPRINGFORM CAKE TIN 28 CM Ø

- 6** Eggs
- 300 g** Sugar
- 7 g** Vanilla sugar
- 3 g** Salt
- Lemon juice, from 1 lemon
- Lemon peel, from 1/2 lemon
- Rum flavouring
- 260 g** Flour

FOR THE CREAM FILLING

- 300 g** QimiQ Whip, chilled
- 200 g** QimiQ Classic
- 80 g** Sugar
- 500 g** Low fat quark
- 8 g** Vanilla sugar
- 10 ml** Lemon juice

PREPARATION

1. Bake the sponge base and allow to cool.
2. For the cream: lightly whip the cold QimiQ Whip with the QimiQ Classic until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the sugar, quark, vanilla sugar and lemon juice and continue to whip at top speed until the required volume has been achieved.
4. Halve the sponge base through the middle. Place one sponge base in a cake ring and cover with a layer of cream. Top with the second sponge base and chill for at least 4 hours (preferably overnight).



- Freshly grated orange zest and orange juice can be used in the quark cream instead of lemon juice.
- The quark cream also works very well with a poppy seed sponge base.

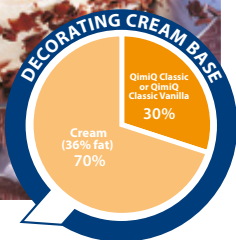
BLACK FOREST GATEAU

QimiQ CLASSIC ADVANTAGES

- Decorating cream keeps its shape for longer
- Creamy consistency
- No additional gelatine required

QimiQ WHIP ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



INGREDIENTS FOR 1 Ø 26 CM RING

Chocolate Sponge Base

FOR THE CHOCOLATE MOUSSE

- 250 g** QimiQ Whip, chilled
- 80 ml** Milk
- 50 g** Sugar
- 170 g** Dark chocolate 40-60 % cocoa, melted

FOR THE CHERRIES

- 250 ml** Cherry juice
- 15 g** Corn flour / starch
- 700 g** Cherries, tinned and drained

FOR THE DECORATING CREAM

- 150 g** QimiQ Classic, unchilled
- 350 ml** Cream 36% fat

PREPARATION

1. Make the chocolate sponge base, bake and allow to cool. Slice into 3 layers for 3 sponge bases.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the milk and sugar and continue to whip until the required volume has been achieved.
3. Fold in the lukewarm chocolate.
4. Place one sponge base into the 26 cm cake ring. Spread with the chocolate mousse and top with a second sponge base.
5. Mix the corn flour to a thick paste with some cherry juice. Bring the remaining cherry juice to the boil, add the corn flour mixture and allow to cook for approx. 5 minutes. Allow to cool.
6. Spread the cherries over the sponge base in the cake ring, drizzle with the cherry juice and chill for approx. 2 hours.
7. For the decorating cream: whisk the unchilled QimiQ Classic smooth. Add the cream and whisk until the required volume has been achieved.



- Refine the chocolate mousse with a little cherry brandy.
- Fresh cherries can be used in the filling.



PASSION FRUIT CREAM

QimiQ WHIP ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Creamy indulgent taste with less fat

INGREDIENTS FOR 10 PORTIONS

- 400 g** QimiQ Whip, unchilled
- 350 g** Passion fruit puree
- 250 ml** Cream 36% fat
- 140 g** Granulated sugar
- 4 cl** Coconut liqueur

PREPARATION

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill into glasses and chill.

Tip

- To make the cream a little fresher use yoghurt instead of cream.
- Melted white chocolate can be used to replace one part fruit puree.

CHOCOLATE CREAM WITH BANANAS

QimiQ WHIP CHOCOLATE ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Full taste despite less fat and cholesterol content
- Quick and easy preparation

INGREDIENTS FOR 10 PORTIONS

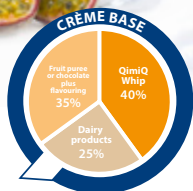
- 500 g** QimiQ Whip Chocolate
- 200 g** Bananas, pureed
- 40 g** Sugar

PREPARATION

1. Lightly whip the cold QimiQ Whip Chocolate until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the banana puree and sugar and continue to whip until the required volume has been achieved.
3. Portion, decorate and chill well.

Tip

- Adding coconut flakes or ground hazelnuts to the cream makes a wonderful change.
- Flavour the chocolate cream with a dash of coconut liquor.



COFFEE CINNAMON CREAM WITH RASPBERRIES

QimiQ WHIP COFFEE ADVANTAGES

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Full taste despite less fat and cholesterol content
- Quick and easy preparation

INGREDIENTS FOR 10 PORTIONS

- 500 g** QimiQ Whip Coffee
- 3 small pinches** Cinnamon
- 400 g** Raspberries, fresh

PREPARATION

1. Lightly whip the cold QimiQ Whip Coffee completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the cinnamon and continue to whip until the required volume has been achieved.
3. Portion, decorate with the raspberries and chill well.

Tip

- Flavour the cream with a little Amaretto.
- For a moister texture add coffee soaked lady fingers to the cream.

VANILLA CREAM WITH PUMPKIN SEEDS

QimiQ WHIP VANILLA ADVANTAGES

- Acid and alcohol stable
- Full taste despite less fat and cholesterol content
- Quick and easy preparation

INGREDIENTS FOR 10 PORTIONS

- 500 g** QimiQ Whip Vanilla
- 150 g** Pumpkin seeds, ground
- 2 tbsp** Pumpkin seed oil

PREPARATION

1. Lightly whip the cold QimiQ Whip Vanilla until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the pumpkin seeds and continue to whip until the required volume has been achieved.
3. Refine with pumpkin seed oil.
4. Portion, decorate and chill well.

Tip

- Freshly grated orange zest adds a special flavour to this combination.
- Roasted pumpkin seeds help accentuate the taste of the cream.



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