



# nøgg

No Egg.  
But Plants.

Simply. **Fantastic.**

## Dessert creme in a glass.

### Preparation

- 1 Mix all ingredients for 1 minute at low speed and whip at the highest speed with a fine whisk for 5 to 6 minutes. After whipping, the creme can be processed immediately.  
Note: The creme's sweetness can be adjusted by adding icing sugar according to taste.
- 2 Pour the whipped creme into glasses and garnish with fresh berries, mint and pistachios.

The preparation time always depends on the type of cooking appliance used and its heat output.

### Ingredients for 10 portions

#### Creme (approx. 650 g)

- 150 g **nøgg Whipping Creme Powder**
- 50 g icing sugar
- 450 ml cold water

#### Garnish

- 10 raspberries
- 10 blackberries
- 10 mint leaves
- pistachios, chopped



plant-  
based

