



KEY LIME PIE MOUSSE IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Hygienic storage possible
- Can easily be pre-prepared



15



easy

INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

227 g QimiQ Whip Pastry Cream, unchilled

414 ml Condensed milk 10 % fat

207 ml Lime juice

207 ml Milk

METHOD

1. Blend the condensed milk, lime juice and milk until smooth.
2. Add the QimiQ Whip and blend until completely smooth (strain if necessary).
3. Pour into a 1 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
4. Chill for at least one hour and shake well before serving.