



STRAWBERRY AND PEPPERMINT MOUSSE FOR TARTLETS

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation and discolouration, enabling longer presentation times
- Stable consistency
- Can easily be pre-prepared



15



easy

INGREDIENTS FOR 50 TARTLETS

250 g QimiQ Whip Pastry Cream, chilled

125 g Strawberry fruit puree

125 g Quark 20 % fat

40 g Sugar

20 ml Peppermint syrup

20 ml Lemon juice

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete 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. Pipe the mousse into the tartlets, decorate as required and serve.