



# RASPBERRY AND ROSE MOUSSE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Very high whipping volume
- High stability despite light consistency
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Whip Pastry Cream, chilled

**3 g** Rose water

**200 g** Raspberry fruit puree

**200 g** White chocolate, melted

## 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 rose water and raspberry puree and continue to whip until the required volume has been achieved. Fold in the melted chocolate and chill well.