



PASSION FRUIT AND QUARK MOUSSE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Acid stable and does not curdle
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

125 g QimiQ Whip Pastry Cream, chilled

125 g QimiQ Classic, chilled

150 g Quark 20 % fat

50 g Passion fruit puree

85 g Sugar

35 ml Coconut liqueur

METHOD

1. Lightly whip the cold QimiQ and 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 whisk until the required volume has been achieved. Chill for at least 4 hours (preferably over night).