



ELDERBERRY DREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Quick and easy preparation



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE ALMOND MILK ICE CREAM

250 g Almonds, white

400 ml Milk, 1.5 % fat

200 g Sugar

200 ml Water

FOR THE LEMON SPONGE

3 Egg yolk(s)

3 Egg white(s)

120 g Powdered sugar

70 g Flour

1 small pinch(es) Baking powder

1 Lemon(s), juice and finely grated zest

FOR THE BLUEBERRY COMPOTE

500 g Blueberries

50 ml Water

50 g Sugar

FOR THE ELDERBERRY MOUSSE

225 g QimiQ Whip Pastry Cream, chilled

135 g Sour cream 15 % fat

188 g Elderflower syrup

TO FINISH

150 g Blueberries, halved

TO DECORATE

100 g Sugar

Mint

METHOD

1. For the almond ice cream, bring the almonds and milk to the boil, allow to cool and chill overnight. Bring the sugar and water to the boil to make a thin syrup. Strain the almond mixture through a fine sieve and squeeze the almonds to win as much milk as possible. Add 225 ml of the cold syrup to the almond milk and pour into an ice cream machine and make as usual.
2. For the sponge, whisk the egg yolk and icing sugar until fluffy. Add the lemon zest and juice and continue to whisk. Add the flour and baking powder. Carefully fold in one third of the stiff egg white, and then the remaining two thirds. Spread the mixture over a greased and floured baking tray and bake at 160° C for 10 minutes. Allow to cool and cut out 30 small discs, approx 5 cm Ø.
3. For the bluebeery compote, place all the ingredients in a saucepan and bring to the boil. Allow to cool.
4. For the mousse, place the ingredients into a mixer bowl and mix at top speed until a fluffy mixture is achieved. Pour into a piping bag.
5. Pipe some mousse into the base of 10 small jars. Top with a sponge disc, add a further layer of mousse and coat the inside rim of the jars with halved blueberries. Pipe mousse into the centre and top with a further sponge disc. Finish

with a layer of mousse and chill.

6. To decorate, caramalise the sugar. Drizzle into the desired shapes on baking paper and allow to cool.
7. To serve, place the jar onto a plate with the lid open. Place a sponge base onto the lid and top with a scoop of almond ice cream. Pour the blueberry compote into a small dish and place next to the jar and decorate with the hard caramel shapes and mint leaves.