



CHESTNUT MOUSSE



QimiQ BENEFITS

- One bowl preparation
- Longer presentation times without loss of quality
- Foolproof real cream product, cannot be over whipped
- Full taste with less fat content



15



easy

INGREDIENTS FOR 6 PORTIONS

150 g QimiQ Whip Pastry Cream, chilled

150 g Chestnut puree

30 ml Milk

30 g Sugar

Rum

Cinnamon

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire 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. Pour into dessert glasses and chill well.