



# BAKED APPLE MOUSSE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

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

**200 g** Apple(s), cored, roughly chopped

**30 g** Sugar

**30 g** Butter

**20 g** Hazelnuts

Cinnamon

**10 ml** Lemon juice

**1** Vanilla bean, pulp only

## METHOD

1. Bake the apple, sugar, butter and hazelnuts in the hot oven at 180 °C (conventional oven) for approx. 15 minutes.
2. Remove from the oven, blend smooth and allow to cool.
3. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the baked apple puree and seasoning and continue to whip until the required volume has been achieved.
4. Allow to chill for approx. 4 hours.