



VANILLA BISCUIT MOUSSE WITH PORT FIGS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and easy preparation
- Reduces skin formation and discolouration, enabling longer presentation times



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE MOUSSE

250 g QimiQ Classic, unchilled

150 g Vanilla kipferl [small vanilla almond pastry biscuits], crumbled

1 Vanilla bean, pulp only

50 ml Advocaat [Eggnog]

10 g Sugar

250 Whipping cream 36 % fat

FOR THE FIGS

40 g Sugar

40 ml Port

Cinnamon

4 g Corn flour / starch

8 Figs

METHOD

1. For the mousse: whisk the unchilled QimiQ Classic smooth. Add the vanilla crumbs, vanilla, Advocaat and sugar. Fold in the whipped cream.
2. Allow to chill for approx. 4 hours.
3. For the figs, caramelise the sugar. Douse with the port, add the cinnamon and cook until the caramel has dissolved. Bind with the corn flour, bring back to the boil and add the figs.