



VANILLA BISCUIT MOUSSE WITH PORT FIGS



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
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE MOUSSE

300 g QimiQ Whip Pastry Cream, chilled

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

1 Vanilla bean, pulp only

100 ml Advocaat [Eggnog]

20 g Sugar

FOR THE FIGS

80 g Sugar

80 ml Port

Cinnamon

10 g Corn flour / starch

16 Figs

METHOD

1. For the mousse: 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. Allow to chill for approx. 4 hours.
4. For the figs: caramelize 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.
5. Use a spoon to shape dumplings out of the mousse and serve with the port figs.