



# BAILEYS MOUSSE



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- Alcohol stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**80 g** Icing sugar

**120 ml** Baileys® Irish Cream

**250 ml** Cream 36 % fat, whipped

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar and Baileys and mix well.
3. Carefully fold in the whipped cream and chill for at least 4 hours (preferably over night).