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	Powdered 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).