



QUARK MOUSSE WITH RED FRUIT COMPOTE



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



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easy

Tips

Fresh strawberries or other fruits can be served instead of red fruit jelly. Calorie content can be reduced by using sweetener (Natreen) instead of sugar.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

500 g Low fat quark [cream cheese]

35 ml Lemon juice

8 g Vanilla sugar

120 g Sugar

TO DECORATE

250 g Red fruit compote

Mint

METHOD

1. 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 quark, lemon juice, vanilla sugar and sugar and continue to whip until the required volume has been achieved.
3. Pour into moulds and chill well.
4. Tip out of the moulds and serve garnished with compote and mint leaf.