



# WHITE PARMESAN MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol



15



easy

## INGREDIENTS FOR 1150 G

**263 g** QimiQ Classic

**211 g** QimiQ Cream Base

**526 g** Parmesan

**150 g** Parmesan, coarsely grated

## METHOD

1. Dice the parmesan into 1 cm large cubes and freeze.
2. Place in a bowl cutter with the QimiQ Classic and QimiQ Sauce Base and blend to a creamy mousse.
3. Pour into silicone moulds and freeze until fairly hard. Roll in the grated parmesan cheese.