



AFTER EIGHT® MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof
- Longer presentation times



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

50 ml Milk

40 g Sugar

150 g After Eight®

250 ml Cream 36 % fat, whipped

METHOD

1. Whisk QimiQ Classic smooth. Add the milk and sugar and mix well. Melt the After Eight. Add to the mixture and mix well. Fold in the whipped cream.
2. Fill into moulds and chill for at least 4 hours, preferably over night.