



AFTER EIGHT® MOUSSE



QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

50 ml Milk

40 g Sugar

150 g After Eight®, melted

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream until completely smooth and ensure that the complete mixture is entirely incorporated (bottom and sides of bowl).
2. Add the milk, sugar and melted After Eight and continue to whip until the required volume has been achieved.
3. Fill into moulds and chill for at least 4 hours, preferably over night.