



# CHESTNUT MOUSSE



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Binds with fluid - no separation of ingredients
- Full creamy taste with less fat and cholesterol
- Quick and easy preparation



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easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, unchilled

**200 g** Chestnut puree

**40 g** Sugar

Rum

Cinnamon

**125 ml** Whipping cream 36 % fat, whipped

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the chestnut puree, sugar, rum and cinnamon and mix well.
2. Fold in the whipped cream.
3. Pour into dessert glasses and allow to chill for approx. 4 hours.