



RASPBERRY JAM MOUSSE FOR QUINCE JELLY ROLL DOME



QimiQ BENEFITS

- Creamy consistency
- Deep freeze stable
- Longer presentation times without loss of quality
- Binds with fluid - no separation of ingredients
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 555 G

125 g QimiQ Whip Pastry Cream, chilled

125 g QimiQ Classic, chilled

85 g Sugar

150 g Upstate Farms Sour Cream

70 g Raspberry marmalade, seedless

METHOD

1. Lightly whip the cold QimiQ Whip and cold QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.