



PASSION FRUIT MOUSSE FOR QUINCE JELLY ROLL DOME



QimiQ BENEFITS

- Acid stable and does not curdle
- Shorter production times
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 545 G

125 g QimiQ Whip Pastry Cream, chilled

125 g QimiQ Classic, chilled

85 g Sugar

150 g Plain yogurt

60 g Perfect Puree Passion Fruit

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 sugar, yogurt and passion fruit puree and continue to whip until the required volume has been achieved.