



# DULCE DE LECHE MOUSSE FOR COCONUT TRES LECHE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- One bowl preparation



15



easy

## INGREDIENTS FOR 445 G

**150 g** QimiQ Whip Pastry Cream, chilled

**90 g** Half and half cream

## DULCE DE LECHE BASE FOR COCONUT TRES LECHE

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the cream and dulce de leche base and continue to whip until the required volume has been achieved. Pour into piping.