



# ELDERBERRY FLOWER MOUSSE WITH HAZELNUT CRUMBLE AND STEWED ELDERBERRIES FROM HANS PETER FINK

## QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy consistency
- Full taste with less fat content



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE HAZELNUT CRUMBLE

<b>200 g</b>	Flour
<b>100 g</b>	Butter
	Salt
<b>50 g</b>	Roasted hazelnuts, ground
<b>60 g</b>	Fine granulated sugar
<b>1 tbsp</b>	Cocoa powder
<b>small pinch(es)</b>	Cinnamon

### FOR THE MOUSSE

<b>200 g</b>	QimiQ Whip Pastry Cream, chilled
<b>100 g</b>	Elderflower syrup
<b>2 tbsp</b>	Sugar
<b>200 g</b>	Natural yoghurt
<b>1</b>	Lime(s), juice only
<b>250 g</b>	Cream 36 % fat, whipped
<b>220 g</b>	Stewed elderberries

## METHOD

1. For the crumble: knead the ingredients together in a food processor. Wrap the dough in clingfilm and chill for 3 hours before using.
2. For the mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the elderberry flower syrup, sugar, yoghurt and lime juice and continue to whip until the required volume has been achieved.
4. Fold in the whipped cream.
5. Layer the mousse into dessert glasses alternately with the Fink`s Hollerröster (stewed elderberries) and chill for 2 hours.
6. Grate the crumble dough onto the parchment paper, using a large grater and bake at 180° C (air convection oven) until golden brown. Allow to cool.
7. Top the chilled mousse with the crumble and garnish with fresh mint. Serve with yoghurt ice cream.