



# RASPBERRY MOUSSE FORM MICHA SCHÄRER



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- Enhances the natural taste of the strawberries



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Raspberries

**3 tbsp** Sugar

**100** Whipping cream 36 % fat

## METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the raspberries and sugar and mix well.
3. Fold in the whipped cream and allow to chill for approx. 4 hours.