



LEMON MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

450 g QimiQ Whip Pastry Cream, chilled

160 ml Lemon juice

200 g Butter

120 g Sugar

3 Egg(s)

4 g Lemon peel

METHOD

1. Bring the lemon juice, butter and sugar to the boil.
2. Add the beaten eggs and whisk the mixture over a bain-marie (warm water bath) until it thickens slightly, enough to coat the back of a spoon.
3. Add the cold QimiQ Whip and melt slowly. Stir in the lemon zest and chill over night.
4. The next day place the mixture in a food processor and whip until the desired volume has been achieved.