



BLUE HEAVEN CHEESE MOUSSE



QimiQ BENEFITS

- Full taste with less fat content
- Creamy consistency
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

150 g QimiQ Whip Pastry Cream, chilled

150 g QimiQ Classic, chilled

225 g Smokey Blue Cheese by Rogue Creamery, grated

60 g Blue Heaven Powder by Rogue Creamery

30 ml California extra virgin olive oil

Garlic paste, to taste

Salt, to taste

White pepper, ground

Spring onion(s), finely sliced

Flat-leaf parsley, finely chopped

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the olive oil, garlic paste, salt and pepper and continue to whip until the required volume has been achieved.
3. Fold in the green onions and parsley. Chill and serve.