



BLACKBERRY MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

150 g Plain yogurt

200 g Blackberries

3 tbsp Sugar

2 tbsp Honey

Blackberries, to decorate

Lemon balm, to decorate

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the mousse into glasses and allow to chill for approx. 4 hours.
4. Serve decorated with blackberries and lemon balm leaves.