



BANANA MOUSSE IN CHOCOLATE CRUMBLE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Full taste with less fat content
- Alcohol stable and does not curdle
- Deep freeze stable



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easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

150 ml Coconut milk

350 g Banana(s), pureed

140 g Sugar

2 cl Coconut liqueur

1 Lemon(s), juice and finely grated zest

TO COAT

300 g Oreo® cookies, crumbled

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream 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. Fill the mousse into moulds and lightly freeze. Coat in Oreo cookie crumbs. Chill well.