



MINI BLUEBERRY AND LIME MOUSSE CAKE



QimiQ BENEFITS

- Acid stable and does not curdle
- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Deep freeze stable



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE LIME MOUSSE

500 g QimiQ Whip Pastry Cream, chilled

150 ml Whipping cream 36 % fat

350 g Mascarpone

140 g Sugar

80 ml Lime juice

1 Lime(s), finely grated zest

FOR THE JELLY

300 g Blueberries, pureed

2 Sheet(s) of gelatine, 2.7 g each

TO DECORATE

Blueberries

METHOD

1. For the lime mousse: 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. For the jelly: soak the gelatine in cold water, dissolve and mix with the blueberry puree.
4. Pipe one part of the lime mousse into the moulds, top with the blueberry jelly and chill.
5. Repeat the process, finishing with the lime mousse. Allow to chill for approx. 4 hours.
6. Remove from the moulds and serve decorated with the fresh blueberries.