



LIGHT LEMON MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Very high whipping volume
- Light and fluffy consistency



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE LEMON MOUSSE

450 g QimiQ Whip Pastry Cream

160 ml Lemon juice

200 g Butter

120 g Sugar

3 Egg(s)

4 g Lemon peel

FOR THE PISTACHIO CRUMBLE

25 g QimiQ Cream Base

100 g Butter

45 g Sugar

160 g Flour

100 g Pistachios, grated

FOR THE LEMON ICE CREAM

150 g QimiQ Classic

380 g Sour cream 15 % fat

130 ml Lemon juice

140 g Sugar

4 g Lemon peel

1 small pinch(es) Salt

2 g Vanilla bean

1.5 Gelatine sheets à 3 g

1 bunch(es) Citrus thyme

FOR THE LEMON AND BASIL FOAM

300 g QimiQ Whip Pastry Cream, chilled

300 ml Coconut milk

160 g Lemon juice

80 g Sugar

15 Basil leaves

METHOD

1. For the lemon mousse: bring the lemon juice to the boil with the butter and sugar. Add the whisked eggs and whisk the mixture over a bain-marie until thick.
2. Add the cold QimiQ Whip and allow to melt slowly. Add the lemon peel and chill over night. Whip in a food processor the next day.
3. For the pistachio crumble: whisk the butter and sugar until fluffy. Add the flour, QimiQ Sauce Base and pistachios and mix well.
4. Sprinkle the dough onto a baking sheet lined with parchment paper by rubbing between the fingers. Bake in a preheated oven at 160°C (convection) for approx. 12-15 minutes.
5. For the ice cream: mix all the ingredients until smooth with an immersion blender. Fill the mixture into a Pacojet beaker and freeze over night.
6. For the lemon and basil foam: bring the coconut milk to the boil and continue to cook until reduced by half. Fill into a mixing bowl, add the remaining ingredients and blend until smooth. Strain through a fine sieve. Fill into an iSi Gourmet Whip, screw in one charger and shake well. Chill.