



# BLACKBERRY MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**250 g** Blackberries

**60 g** Honey

**125 ml** Whipping cream 36 % fat, whipped

Blackberries, to decorate

Lemon balm, to decorate

## METHOD

1. Blend the QimiQ Classic, blackberries and honey with an immersion blender until smooth.
2. Fold in the whipped cream.
3. Pipe the mousse into dessert glasses and allow to chill for approx. 4 hours.
4. Serve decorated with blackberries and lemon balm leaves.