



BANANA AND JOGHURT MOUSSE

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 1180 G

400 g QimiQ Whip Pastry Cream, chilled

180 g Sugar

300 g Banana(s), pureed

100 ml Milk

200 g Natural yoghurt

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar 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 into glasses and decorate as required. Allow to chill.