



POPPY SEED MOUSSE WITH PEACH PUREE



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE MOUSSE

250 g	QimiQ Classic
100 ml	Milk
40 g	Poppy seeds, grated
	Pulp from 1 vanilla pod
75 g	Sugar
125 ml	Cream 36 % fat, whipped

FOR THE PEACH PUREE

400 g	Peaches, tinned and drained
50 ml	Lemon juice

METHOD

1. For the poppy seed mousse, warm the milk, poppy seeds, vanilla and sugar in a saucepan.
2. Remove from the heat. Add the QimiQ Classic, stir until dissolved and allow to cool.
3. Whisk the cream until smooth and fold in the whipped cream.
4. Chill for at least 4 hours (preferably over night).
5. For the peach puree blend the peaches and lemon juice smooth.
6. Form small dumplings out of the cold mousse with a dessert spoon and serve with the peach puree.