



# RED PEPPER MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**180 g** Sweet and sour pickled red cherry-peppers

**200 g** Mascarpone

**25 ml** Lemon juice

Salt

Cayenne pepper

Frisée lettuce, to garnish

## METHOD

1. Blend the unchilled QimiQ Classic and peppers together until smooth using an immersion blender.
2. Add the mascarpone and lemon juice and mix well. Season to taste with salt and pepper.
3. Allow to chill for approx. 4 hours.
4. Form into small dumplings with a table spoon and serve on frisee lettuce.