



VANILLA AND MASCARPONE MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces skin formation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic Vanilla, unchilled

300 g Mascarpone

160 ml Milk

160 g Sugar

250 Whipping cream 36 % fat

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the mascarpone, milk and sugar and mix well.
2. Fold in the whipped cream and allow to chill for approx. 4 hours.