



PASSION FRUIT MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Acid and alcohol stable
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g QimiQ Whip Pastry Cream, chilled

110 g Ravifruit passion fruit puree

100 g Sugar

25 ml Lemon juice

200 ml Whipping cream 36 % fat

15 ml Malibu Rum

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the Ravifruit passion fruit puree and the remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill into glasses and chill well.