



# AVOCADO MOUSSE



## QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

## Tips

Refine with a dash of vodka.

## INGREDIENTS FOR 6 PORTIONS

<b>250 g</b>	QimiQ Whip Pastry Cream, chilled
<b>2</b>	Avocado(s), pureed
<b>1 package</b>	Cream cheese, (175 g)
<b>0.5</b>	Lime(s), juice and finely grated zest
	Cilantro, finely chopped
	Salt and pepper

## 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 remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill the mousse into a piping bag and pipe into glasses.