



# ORANGE 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

**100 g** Mascarpone

**60 g** Sugar

**80 ml** Orange juice

**1** Orange(s), finely grated zest

**4 cl** Orange liqueur, Cointreau

**125 ml** Whipping cream 35-36 % fat, whipped

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, orange juice, orange zest and orange liqueur and mix well. Fold in the whipped cream.
2. Pipe the cream into glasses and decorate as required.
3. Allow to chill well.