



LINDT® CHERRY PRALINE MOUSSE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

1 tbsp Sugar

60 ml Milk

250 g Lindt® cherry pralines (extra strong), melted

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and continue to whip until the required volume has been achieved. Quickly fold in the melted Lindt® Kirschstengeli and fill into glasses.
3. Allow to chill for approx. 4 hours.