



PEAR MOUSSE WITH SPEKULATIUS COOKIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy - only 2 preparation steps
- Enhances the natural taste of added ingredients



10



easy

Tips

Use peaches instead of pears.

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

125 ml Milk

150 g Pears, tinned and drained

80 g Sugar

0.5 Lemon(s), juice only

2 cl Rum

150 g Spekulatius spiced cookies, crumbled

METHOD

1. Blend the cold QimiQ Whip Pastry Cream with the milk, pears, sugar, lemon juice and rum until smooth and whip until the required volume has been achieved. Fold in the spekulatius spiced cookies.
2. Fill the mousse into glasses and allow to chill.