



# GREEN APPLE MOUSSE WITH BEURRE NOISETTE ICE CREAM



## QimiQ BENEFITS

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



30



easy

## INGREDIENTS FOR 10 PORTIONS

**10** Blown sugar apples

### FOR THE BEURRE NOISETTE ICE CREAM

**350 g** QimiQ Whip Pastry Cream

**120 g** Brown nut butter

**400 ml** Milk

**12** Egg yolk(s)

**150 g** Sugar

**70 g** Invert sugar

### FOR THE GREEN APPLE MOUSSE

**500 g** QimiQ Whip Pastry Cream, chilled

**300 g** Mascarpone

**200 g** Green apple puree

**200 g** Sugar

**2 package** Vanilla sugar

## METHOD

1. For the beurre noisette ice cream: blend the ingredients together with an immersion blender until smooth and fill into a Pacojet beaker. Deep freeze and pacotize.
2. For the green apple mousse: lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whip until the required volume has been achieved.
4. Fill the green apple mousse into the sugar apples and serve with the beurre noisette ice cream.