



CHAMPAGNE AND CASSIS MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Longer presentation times at room temperature



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easy

Tips

Use prosecco instead of champagne.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

200 g Mascarpone

80 ml Cassis syrup

80 ml Champagne

80 g Sugar

250 ml Whipping cream 35-36 % fat, whipped

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone and mix well. Halve the mixture.
2. Whisk the cassis syrup into one half of the cream mixture and the champagne and sugar into the other half.
3. Fold one half of the whipped cream into each mixture.
4. Allow both creams to chill for approx. 4 hours.
5. Form dumpling shapes out of the creams with a tablespoon. Decorate as required and serve.