



LIME ESPUMA WITH RASPBERRIES AND OREO® COOKIES



QimiQ BENEFITS

- Quick and easy preparation
- Can be pre-prepared
- Creamy indulgent taste with less fat



15



easy

Tips

Coconut milk can be used instead of milk.

INGREDIENTS FOR 10 PORTIONS

FOR THE LIME ESPUMA

200 g QimiQ Whip Pastry Cream, chilled

200 ml Milk

150 g Mascarpone

80 g Powdered sugar

30 ml Lime juice

TO DECORATE

80 g Raspberries, fresh

Oreo® cookies

METHOD

1. For the lime espuma: blend the ingredients together with an immersion blender until smooth.
2. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
3. Layer the lime espuma into glasses alternately with the raspberries and Oreo® cookies.