



CREAM CHEESE MOUSSE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- No additional gelatin required
- Longer shelf life without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

1 package Cream cheese, (175 g)

Salt and pepper

dash of White balsamic vinegar

125 g Whipping cream 36 % fat, whipped

METHOD

1. Whisk the unchilled QimiQ Classic smooth.
2. Add the cream cheese, spices and a dash of white balsamic vinegar to the mixture.
3. Fold in the whipped cream and bottling.
4. Allow to chill for 4-6 hours.