



PREMIX GREEN TEA MOUSSE

QimiQ BENEFITS

- Cannot be over whipped
- Freeze stable
- Consistent quality



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easy

INGREDIENTS FOR 1200 G

450 g QimiQ Whip Pastry Cream

3 Gelatine sheets à 3 g

320 g Whipping cream 35-36 % fat

110 g Sugar

150 g Whole egg(s)

120 g Butter, liquid

30 g Green tea powder

15 g Lemon juice, fresh

METHOD

1. Soak the gelatine in cold water.
2. Mix the QimiQ Whip, cream, sugar, whole egg and melted butter in a pan.
3. Heat the ingredients to 80 °C and remove from the heat.
4. Squeeze the softened gelatine and add to the QimiQ mixture. Quickly stir in the green tea powder and the fresh lemon juice.
5. Mix all the ingredients together using a stick blender.
6. Fill into a vacuum bag.
7. Chill overnight to 5 °C.
8. To use: Pour the mixture from the bag into a mixer. Whisk for approx. 2 minutes until required volume has been achieved.
9. For slicable cakes - use 2.5 g gelatine for each 100 g cream.
10. For mousse - use 1.25 g gelatine for each 100 g cream.
11. For ice parfait - no gelatine required.