



# AVOCADO MOUSSE



## QimiQ BENEFITS

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



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easy

## Tips

Refine with a dash of vodka.

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, unchilled

**125 ml** Whipping cream 36 % fat, whipped

**1** Avocado(s), pureed

**100 g** Cream cheese

**0.5** Lime(s), juice and finely grated zest

Cilantro, finely chopped

Salt and pepper

## TO DECORATE

Smoked salmon, as desired

## METHOD

1. Whisk the unchilled QimiQ Classic until smooth.
2. Add the remaining ingredients except the whipping cream.
3. Fold in the whipped cream.
4. Fill the mousse into a piping bag and pipe into glasses.
5. Decorate with the smoked salmon.