



CINNAMON AND LEMON MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Whip Dessert Cream Vanilla, chilled
1 small pinch(es)	Cinnamon
1	Lemon(s), juice only
	Lemon peel, finely grated
2 tbsp	Powdered sugar
100 g	Mascarpone
	Sugar

METHOD

1. Lightly whip the cold QimiQ Whip Vanilla until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the cinnamon, lemon juice, lemon zest and icing sugar and mix well.
3. Add the mascarpone and continue to whip until the required volume has been achieved.
4. Pipe into glasses and sprinkle with the lemon zest and sugar.
5. Chill for at least 4 hours (preferably over night).