



BANANA AND WHEAT BEER MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

INGREDIENTS FOR 5 PORTIONS

125 g QimiQ Whip Pastry Cream, chilled

125 g QimiQ Classic, chilled

100 g Banana(s), chopped

50 ml Wheat beer

35 g Sugar

50 g Quark 20 % fat

Lemon peel, finely grated

25 ml Lemon juice

METHOD

1. Blend the banana with the beer until smooth.
2. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the banana puree and remaining ingredients and continue whisk at top speed until the required volume has been achieved.
4. Allow to chill for approx. 4 hours.