



LEMON AND CREAM CHEESE MOUSSE



QimiQ BENEFITS

- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

400 g Cream cheese, 4.5 % fat

120 ml Milk

80 ml Lemon juice

Lemon zest

200 g Sugar

TO DECORATE

Caramel syrup

Raspberries

Lemon balm

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into dessert glasses and chill well.
4. Serve decorated with caramel syrup, raspberries and lemon balm.