

LEMON AND CREAM CHEESE MOUSSE



QimiQ BENEFITS

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





easy

15

INGREDIENTS FOR 10 PORTIONS

E00 a	Oimio Whin Pactry Croam, chilled
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
- 4. Serve decorated with caramel syrup, raspberries and lemon balm.