



BASIL MOUSSE IN THE ISI DESSERT WHIP



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 1 X 0,5 L ISI DESSERT WHIP

250 g QimiQ Whip Pastry Cream

50 g Basil

125 ml Whipping cream 36 % fat

2 tbsp Olive oil

1 pinch(es) Pepper

0.5 tsp Salt

METHOD

1. Using an immersion blender, mix all the ingredients together until smooth.
2. Pour into a 0.5 litre iSi Dessert Whip through the iSi funnel & sieve. Screw in a charger and shake 3 or 4 times.
3. Pipe onto plates or into glasses and serve with salad.