



BLUE CHEESE MOUSSE IN THE ISI GOURMET WHIP



QimiQ BENEFITS

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



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easy

Tips

Mit Gemüsechips oder Grissini servieren.

INGREDIENTS FOR 1 X 0.5 LITRE ISI GOURMET WHIP

125 g QimiQ Whip Pastry Cream

125 g Blue veined cheese, chopped

125 ml Milk

1 tbsp Walnut oil

0.5 tsp Salt

1 pinch(es) Pepper

METHOD

1. Using an immersion blender, mix all the ingredients together until smooth.
2. Pour into a 0.5 litre iSi Gourmet 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 vegetable chips or grissini.