



# PINEAPPLE SEMOLINA MOUSSE WITH BATIDA DE COCO

## QimiQ BENEFITS



25



easy



## Tips

Cover with pineapple puree (mix canned pineapple with juice and a little bit of ginger powder) and top with a cream rosette with pineapple slices. Finally, add a lemon balm leaf. Instead of tangerines you can also use pineapple.

You can reduce the calories by replacing the sugar with 4 g of sweetener (Natreen liquid).

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip Pastry Cream

**200 g** Semolina porridge (basic recipe)

**100 ml** Pineapple juice

**60 g** Sugar

**30 ml** Batida de Coco

**250 g** Pineapple puree (canned)

## METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold semolina pudding, pineapple juice, sugar and batida de coco and whip at the highest speed for 2-3 minutes.