



RICE PUDDING MOUSSE SHERRY TRIFLE

QimiQ BENEFITS



15



easy



Tips

You can reduce the calories by replacing the sugar with 3 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Rice pudding, cold (basic recipe)

150 ml Multivitamin juice

20 ml Lemon juice

70 g Sugar

10 ml Orange liqueur, Cointreau

140 g Mixed fruits, diced

20 piece(s) Ladyfingers or sponge cake, diced

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold rice pudding, multivitamin juice, lemon juice, sugar and Cointreau and whip at highest speed for 3 minutes.
3. Fold in the fruit and biscuit cubes and fill.