



LEMON CREAM CHEESE MOUSSE WITH FRESH LEMON BALM



QimiQ BENEFITS



10



easy

Tips

Cream cheese can also be used instead of country fresh cheese. You can reduce the calories by replacing the sugar with 6 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Cream cheese, 4.5 % fat

60 ml Lemon juice, fresh

100 g Sugar

8 sheets Lemon balm, fresh

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add cream cheese, lemon juice and sugar and whip at highest speed for 2-3 minutes.