



WHITE COFFEE MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- No eggs required
- Quick and easy preparation



15



easy

INGREDIENTS FOR 15 PORTIONS

350 g QimiQ Whip Pastry Cream, chilled

200 ml Milk

Coffee beans

300 g Quark 10 % fat [cream cheese]

50 g Sugar

1 cl Coffee liqueur

METHOD

1. Bring the milk with a hand full coffee beans to the boil, reduce by half and chill.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
3. Add the cream cheese, sugar, liqueur and cold strained coffee milk and continue to whisk until the required volume has been achieved.
4. Pour into dessert glasses and chill well.