



WHITE CHOCOLATE MOUSSE WITH RASPBERRIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE RASPBERRY RAGOUT

- 500 g** Raspberries
- 1** Lemon(s), juice and finely grated zest
- 4 tbsp** Powdered sugar

FOR THE MOUSSE

- 250 g** QimiQ Whip Pastry Cream, gekühlt
- 150 g** Mascarpone
- 50 g** Sugar
- 200 g** White chocolate, melted
- 250 ml** Whipping cream 36 % fat, whipped

METHOD

1. For the raspberry ragout: push half of the raspberries through a fine sieve.
2. Add the lemon juice, zest and icing sugar and fold in the remaining raspberries.
3. For the mousse: whisk the unchilled QimiQ Classic smooth. Add the mascarpone and sugar and mix well. Fold in the melted white chocolate.
4. Fold in the whipped cream.
5. Pipe the mousse alternately with the raspberry ragout into glasses and allow to chill for approx. 4 hours.