



# VANILLA MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality



15



easy

## INGREDIENTS FOR 8 PORTIONS

**250 g** QimiQ Classic Vanilla, unchilled

**2 tbsp** Sugar

**1 tbsp** Rum

**250 g** Cream 36 % fat, whipped

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar and rum and mix well.
3. Fold in the whipped cream and chill for at least 4 hours (preferably over night).