



# CARAMEL MOUSSE WITH ESPRESSO ESPUMA IN THE ISI GOURMET WHIP

## 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
- Saves time and resources
- Hygenic storage possible



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE MOUSSE

**170 g** Sugar

**200 ml** Milk

**400 g** QimiQ Whip Pastry Cream, chilled

### FOR THE ESPUMA

**200 g** QimiQ Whip Pastry Cream

**70 g** Cream cheese

**40 ml** Amaretto

**40 g** Sugar

**200 ml** Espresso coffee

## METHOD

1. For the mousse, caramelize the sugar. Add the milk and cook until the caramel has completely dissolved. Allow to cool.
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 cold caramel sauce and continue to whip until the required volume has been achieved. Chill for at least 4 hours (preferably over night).
4. For the espuma, blend the ingredients together and pour into a 0.5 litre iSi Gourmet Whip bottle. Screw in one charger, shake well and chill.