



RED PEPPER MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

300 g QimiQ Whip Pastry Cream, unchilled

300 g Sweet and sour pickled red cherry-peppers

300 g Mascarpone

1 Lemon(s), juice only

Salt

Cayenne pepper

METHOD

1. Blend the drained peppers, mascarpone and lemon juice together until smooth using an immersion blender.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the pepper mixture and continue to whip until the required volume has been achieved. Season to taste with salt and pepper.
4. Allow to chill for approx. 4 hours and portion with a table spoon before serving.