



BAILEYS MOUSSE



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- Alcohol stable and does not curdle



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easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, unchilled

160 g Powdered sugar

240 ml Baileys® Irish Cream

500 ml Cream 36 % fat, whipped

METHOD

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