



# NOUGAT, PASSION FRUIT AND SEMOLINA TERRINE



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- One bowl preparation
- Acid and alcohol stable
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

## INGREDIENTS FOR 10 PORTIONS

**400 g** QimiQ Classic

**80 g** Sugar

**20 ml** Grand Marnier

**60 g** Wheat semolina

**100 g** Nougat

**80 g** Passion fruit puree

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

## METHOD

1. Bring QimiQ Classic, sugar and Grand Manier to the boil. Add the semolina and continue to cook over low heat, stirring constantly.
2. Add the nougat and passion fruit puree and mix well. Allow to cool.
3. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
4. Add the semolina mixture and continue to whisk until the required volume has been achieved.
5. Pour into a terrine mould lined with cling film. Chill for at least 4 hours (preferably over night).