



VANILLA AND MASCARPONE MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces skin formation
- Enhances the natural taste of added ingredients



10



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic Vanilla, unchilled

150 g Mascarpone

80 ml Milk

80 g Sugar

125 Whipping cream 36 % fat

METHOD

1. Whisk the unchilled QimiQ Classic Vanilla smooth. Add the mascarpone, milk and sugar and mix well.
2. Fold in the whipped cream and allow to chill for approx. 4 hours.