



FRUIT QUARK MOUSSE - DEEP FREEZE STABLE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Acid stable and does not curdle
- Deep freeze stable



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easy

INGREDIENTS FOR 1 KG

300 g QimiQ Whip Pastry Cream, chilled

300 g Low fat quark [cream cheese]

300 g Jam

70 g Sugar

20 ml Lemon juice

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, jam, sugar and lemon juice and continue to whip until the required volume has been achieved.
3. Use as required or freeze.