



# BANANA AND WHEAT BEER MOUSSE



## QimiQ BENEFITS

- Quick and easy preparation
- Acid stable and does not curdle
- One bowl preparation
- 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

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

**250 g** QimiQ Classic, chilled

**200 g** Banana(s), chopped

**100 ml** Wheat beer

**70 g** Sugar

**100 g** Quark 20 % fat

Lemon peel, finely grated

**50 ml** Lemon juice

## METHOD

1. Blend the banana with the beer until smooth.
2. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the banana puree and remaining ingredients and continue to whisk at top speed until the required volume has been achieved.
4. Allow to chill for approx. 4 hours.