



# KEY LIME PIE MOUSSE IN THE ISI GOURMET WHIP



## QimiQ BENEFITS

- Hygienic storage possible
- Can easily be pre-prepared



15



easy

## INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

**227 g** QimiQ Whip, room temperature

**414 ml** Condensed milk 10 % fat

**207 ml** Lime juice

**207 ml** Milk

## METHOD

1. Blend the condensed milk, lime juice and milk until smooth.
2. Add the QimiQ Whip and blend until completely smooth (strain if necessary).
3. Pour into a 1 litre iSi Gourmet Whip bottle, screw in one charger and shake well.
4. Chill for at least one hour and shake well before serving.