



# STRAWBERRY AND PEPPERMINT MOUSSE FOR TARTLETS

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Prevents moisture migration, pastry remains fresh and dry for longer
- Reduces skin formation and discoloration, enabling longer presentation times
- Stable consistency
- Can easily be pre-prepared



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easy

## INGREDIENTS FOR 50 TARTLETS

**250 g** QimiQ Whip, chilled

**125 g** Strawberry fruit puree

**125 g** Quark 20 % fat

**40 g** Sugar

**20 ml** Peppermint syrup

**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 remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the mousse into the tartlets, decorate as required and serve.