



RASPBERRY AND ROSE MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 8 PORTIONS

250 g QimiQ Classic, room temperature

100 g Raspberry fruit puree

5 g Rose water

200 g White chocolate, melted

250 g Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the raspberry puree, rose water and melted chocolate and mix well.
3. Fold in the whipped cream.
4. Chill for at least 4 hours (preferably over night).