



LEMON MOUSSE IN CHOCOLATE BASKET WITH RASPBERRIES

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Longer shelf life without loss of quality
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE BASKET

120 g Couverture /chocolate icing, white

100 g Raspberries

FOR THE MOUSSE

250 g QimiQ Classic, room temperature

70 g Sugar

2 Lemon(s), juice and finely grated zest

200 ml Heavy cream 36 % fat, beaten

METHOD

1. For the basket, place 3 paper muffin cases inside each other into a muffin tin. Pour 3 tsp of melted chocolate into each case and spread evenly around the bottom and sides. Chill for 1 hour and then carefully remove the paper cases.
2. Place 3-4 raspberries into each basket.
3. For the mousse, whisk QimiQ Classic smooth.
4. Press one lemon, and grate the rind off of the other one. Add the sugar, lemon juice and zest to the QimiQ Classic and mix well. Fold in the whipped cream.
5. Chill the mousse for approx. 15 minutes, fill into a piping bag and pipe into the chocolate baskets.
6. Chill for at least 4 hours, preferably over night.