



BAKED APPLE MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g	QimiQ Whip, chilled
200 g	Apple(s), cored, roughly chopped
30 g	Sugar
30 g	Butter
20 g	Hazelnuts
	Cinnamon
10 ml	Lemon juice
1	Vanilla pod(s), pulp only

METHOD

1. Bake the apple, sugar, butter and hazelnuts in the hot oven at 360 °F (conventional oven) for approx. 15 minutes.
2. Remove from the oven, blend smooth and allow to cool.
3. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the baked apple puree and seasoning and continue to whip until the required volume has been achieved.
4. Chill for approx. 4 hours.