



# 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



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easy

## INGREDIENTS FOR 10 PORTIONS

<b>250 g</b>	QimiQ Whip, chilled
<b>200 g</b>	Apple(s), cored, roughly chopped
<b>30 g</b>	Sugar
<b>30 g</b>	Butter
<b>20 g</b>	Hazelnuts
	Cinnamon
<b>10 ml</b>	Lemon juice
<b>1</b>	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.