



VANILLA BISCUIT MOUSSE WITH PORT FIGS



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Quick and simple preparation
- Reduces skin formation and discoloration, enabling longer presentation times



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easy

INGREDIENTS FOR 6 PORTIONS

FOR THE MOUSSE

250 g	QimiQ Classic, room temperature
150 g	Vanilla kipferl [small vanilla almond pastry biscuits], crumbled
1	Vanilla pod(s), pulp only
50 ml	Eggnog
10 g	Sugar
250	Whipping cream 36% fat

FOR THE FIGS

40 g	Sugar
40 ml	Port
	Cinnamon
4 g	Corn starch
8	Figs

METHOD

1. For the mousse: whisk the unchilled QimiQ Classic smooth. Add the vanilla crumbs, vanilla, Advocaat and sugar. Fold in the whipped cream.
2. Allow to chill for approx. 4 hours.
3. For the figs, caramelize the sugar. Douse with the port, add the cinnamon and cook until the caramel has dissolved. Bind with the corn starch, bring back to a boil and add the figs.