



GRUYÈRE CHEESE MOUSSE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 1000 G

263 g QimiQ Classic

211 g QimiQ Sauce Base

526 g Gruyère min. 50 % fat , diced

METHOD

1. Freeze the diced cheese.
2. Place in a bowl cutter, add the QimiQ Classic and QimiQ Sauce Base and blend to a creamy consistency.