



WHITE PARMESAN MOUSSE



QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol



15



easy

INGREDIENTS FOR 1150 G

263 g QimiQ Classic

211 g QimiQ Sauce Base

526 g Parmesan

150 g Parmesan, coarsely grated

METHOD

1. Dice the parmesan into 1 cm large cubes and freeze.
2. Place in a bowl cutter with the QimiQ Classic and QimiQ Sauce Base and blend to a creamy mousse.
3. Pour into silicone molds and freeze until fairly hard. Roll in the grated parmesan cheese.