



# PARSLEY MOUSSE



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 281 G

**140 g** Parsley

**85 g** QimiQ Classic

**50 g** Butter

**4.5 g** Salt

**2 g** White pepper

## METHOD

1. Blanch the parsley in well salted water. Drain, cut up roughly, squeeze off excess liquid and place in a bowl cutter.
2. Add the QimiQ Classic and butter, blend to a fine puree and salt to taste.
3. Pour into required molds and chill well.