



AFTER EIGHT® MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed
- Longer presentation times possible under proper refrigeration



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

50 ml Milk

40 g Sugar

150 g After Eight®

250 ml Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth. Add the milk and sugar and mix well. Melt the After Eight. Add to the mixture and mix well. Fold in the whipped cream.
2. Fill into moulds and chill for at least 4 hours, preferably over night.