



CHESTNUT MOUSSE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, room temperature

200 g Chestnut puree

40 g Sugar

Rum

Cinnamon

125 ml Whipping cream 36% fat, beaten

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the chestnut puree, sugar, rum and cinnamon and mix well.
2. Fold in the whipped cream.
3. Pour into dessert glasses and chill for approx. 4 hours.