

PASSION FRUIT MOUSSE FOR QUINCE JELLY ROLL DOME



QimiQ BENEFITS

- Acid stable and does not curdle
- Shorter production times
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream





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easy

INGREDIENTS FOR 545 G

125 g QimiQ Whip,	cold
125 g QimiQ Classi	c, cold
85 g Sugar	
150 g Plain yogurt	
60 g Perfect Pure	e Passion Fruit

METHOD

- 1. Lightly whip the cold QimiQ Whip and cold QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
- 2. Add sugar, yogurt and passion fruit puree and continue to whip until the required volume has been achieved.