



VANILLA AND QUARK MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Reduces skin formation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Low fat quark [cream cheese]

125 ml Milk

3 sachet(s) Vanilla sugar

80 g Sugar

125 ml Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the quark, milk, vanilla and sugar and mix well.
3. Fold in the whipped cream.
4. Chill for at least 4 hours (preferably over night).