



ELDERBERRY FLOWER MOUSSE WITH HAZELNUT CRUMBLE AND STEWED ELDERBERRIES FROM HANS PETER FINK

QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy consistency
- Full taste with less fat content



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE HAZELNUT CRUMBLE

200 g	AP Flour
100 g	Butter
	Salt
50 g	Roasted hazelnuts, ground
60 g	Caster sugar
1 tbsp	Cocoa powder
small pinch(es)	Cinnamon

FOR THE MOUSSE

200 g	QimiQ Whip, chilled
100 g	Elderflower syrup
2 tbsp	Sugar
200 g	Natural yogurt
1	Lime(s), juice only
250 g	Heavy cream 36 % fat, beaten
220 g	Stewed elderberries

METHOD

1. For the streusel: knead the ingredients together in a food processor. Wrap the dough in clingfilm and chill for 3 hours before using.
2. For the mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the elderberry flower syrup, sugar, yoghurt and lime juice and continue to whip until the required volume has been achieved.
4. Fold in the whipped cream.
5. Layer the mousse into dessert glasses alternately with the Fink`s Hollerröster (stewed elderberries) and chill for 2 hours.
6. Grate the crumble dough onto the parchment paper, using a large grater and bake at 180° C (air convection oven) until golden brown. Allow to cool.
7. Top the chilled mousse with the crumble and garnish with fresh mint. Serve with yoghurt ice cream.