



# BLACKBERRY MOUSSE WITH THERMOMIX



## QimiQ BENEFITS

- Quick and simple preparation
- Creamy indulgent taste with less fat
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Whip, chilled

**250 g** Blackberries

**2 tbsp** Sugar

**2 tbsp** Honey

Blackberries, to decorate

Lemon balm, to decorate

## METHOD

1. Put the QimiQ Whip into the Thermomix bowl and whisk smoothly for 2 min/speed 3.
2. Add the blackberries and honey and chop for 30 seconds/speed 3.
3. Insert the butterfly whisk and whisk for 2 min/speed 3
4. Pipe into glasses and allow to chill for approx. 4 hours.
5. Serve decorated with blackberries and lemon balm leaves