



# LEMON MOUSSE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 10 PORTIONS

**450 g** QimiQ Whip, chilled

**160 ml** Lemon juice

**200 g** Butter

**120 g** Sugar

**3** Egg(s)

**4 g** Lemon peel

## METHOD

1. Bring the lemon juice, butter and sugar to a boil.
2. Add the beaten eggs and whisk the mixture over a bain-marie (warm water bath) until it thickens slightly, enough to coat the back of a spoon.
3. Add the cold QimiQ Whip and melt slowly. Stir in the lemon zest and chill over night.
4. The next day place the mixture in a food processor and whip until the desired volume has been achieved.