



# BLUE HEAVEN CHEESE MOUSSE



## QimiQ BENEFITS

- Full taste with less fat content
- Creamy consistency
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>150 g</b>	QimiQ Whip, chilled
<b>150 g</b>	QimiQ Classic, chilled
<b>225 g</b>	Smokey Blue Cheese by Rogue Creamery, grated
<b>60 g</b>	Blue Heaven Powder by Rogue Creamery
<b>30 ml</b>	California extra virgin olive oil
	Garlic paste, to taste
	Salt, to taste
	White pepper, ground
	Green onion(s), finely sliced
	Parsley, finely chopped

## METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the olive oil, garlic paste, salt and pepper and continue to whip until the required volume has been achieved.
3. Fold in the green onions and parsley. Chill and serve.