



# BLACKBERRY MOUSSE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip, chilled

**150 g** Plain yogurt

**200 g** Blackberries

**3 tbsp** Sugar

**2 tbsp** Honey

Blackberries, to decorate

Lemon balm, to decorate

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe the mousse into glasses and allow to chill for approx. 4 hours.
4. Serve decorated with blackberries and lemon balm leaves.