



# BANANA MOUSSE IN CHOCOLATE CRUMBLE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Full taste with less fat content
- Alcohol stable and does not curdle
- Freezer stable



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easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip, chilled

**150 ml** Coconut milk

**350 g** Banana(s), pureed

**140 g** Sugar

**2 cl** Coconut liquor

**1** Lemon(s), juice and finely grated zest

## TO COAT

**300 g** Oreo® cookies, crumbled

## 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). Add the remaining ingredients and continue to whip until the required volume has been achieved.
2. content not maintained in this language
3. Fill the mousse into moulds (mats) and freeze lightly. Coat in Oreo cookie crumbs. Chill well.