



# BLUEBERRY AND LIME MOUSSE MINI CAKES



## QimiQ BENEFITS

- Acid stable and does not curdle
- Real dairy cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Freezer stable



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE LIME MOUSSE

**500 g** QimiQ Whip, chilled

**150 ml** Whipping cream 36% fat

**350 g** Mascarpone

**140 g** Sugar

**80 ml** Lime juice

**1** Lime(s), finely grated zest

### FOR THE JELLY

**300 g** Blueberries, pureed

**2** Sheet(s) of gelatine, 2.7 g each

### TO DECORATE

Blueberries

## METHOD

1. For the lime mousse: 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. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. For the jelly: soak the gelatin in cold water, dissolve and mix with the blueberry puree.
4. Pipe one part of the lime mousse into the moulds, top with the blueberry jelly and chill.
5. Repeat the procedure, finishing with the lime mousse. Allow to chill for approx, 4 hours.
6. Tip out of the molds and serve decorated with the fresh blueberries.