



BLACKBERRY MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

250 g Blackberries

60 g Honey

125 ml Whipping cream 36% fat, beaten

Blackberries, to decorate

Lemon balm, to decorate

METHOD

1. Blend the QimiQ Classic, blackberries and honey with an immersion blender until smooth.
2. Fold in the whipped cream.
3. Pipe the mousse into dessert glasses and allow to chill for approx. 4 hours.
4. Serve decorated with blackberries and lemon balm leaves.