



# POPPY SEED MOUSSE WITH PEACH PUREE



## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE MOUSSE

**250 g** QimiQ Classic

**100 ml** Milk

**40 g** Poppy seeds, grated

Pulp from 1 vanilla pod

**75 g** Sugar

**125 ml** Heavy cream 36 % fat, beaten

### FOR THE PEACH PUREE

**400 g** Peaches, tinned and drained

**50 ml** Lemon juice

## METHOD

1. For the poppy seed mousse, warm the milk, poppy seeds, vanilla and sugar in a saucepan.
2. Remove from the heat. Add the QimiQ Classic, stir until dissolved and allow to cool.
3. Whisk the cream until smooth and fold in the whipped cream.
4. Chill for at least 4 hours (preferably over night).
5. For the peach puree blend the peaches and lemon juice smooth.
6. Form small dumplings out of the cold mousse with a dessert spoon and serve with the peach puree.