



RED BELL PEPPER MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

180 g Sweet and sour pickled red cherry-peppers

200 g Mascarpone

25 ml Lemon juice

Salt

Cayenne pepper

Frisée lettuce, to garnish

METHOD

1. Blend the unchilled QimiQ Classic and peppers together until smooth using an immersion blender.
2. Add the mascarpone and lemon juice and mix well. Season to taste with salt and pepper.
3. Chill for approx. 4 hours.
4. Form into small dumplings with a table spoon and serve on frisee lettuce.