



LIME MOUSSE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

70 g Sugar

2 Lime(s), juice and finely grated zest

200 ml Whipping cream 36% fat, beaten

4 Madeleine(s)

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the sugar, lemon juice and lemon zest and mix well.
2. Fold in the whipped cream.
3. Crumble the madeleines and fill alternately with the cream into glasses. Allow to chill for approx. 4 hours.