

# WAFFLES WITH VANILLA MOUSSE



## **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- No additional gelatin required
- Quick and simple preparation





15

easy

# **INGREDIENTS FOR 4 PORTIONS**

4 Waffle(s)

## **FOR THE VANILLA MOUSSE**

250 g QimiQ Classic Vanilla, room temperature

1 package Cream cheese, (175 g)

80 g Sugar

125 Whipping cream 36% fat

Strawberries, to decorate

#### **METHOD**

- 1. For the vanilla mousse: whisk the unchilled QimiQ Classic Vanilla smooth. Add the cream cheese and sugar and mix well. Fold in the whipped cream.
- 2. Pipe the vanilla mousse onto the waffles. Decorate with strawberries and serve.