



# PASSION FRUIT MOUSSE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Acid and alcohol stable
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 10 PORTIONS

**400 g** QimiQ Whip, chilled

**110 g** Ravifruit passion fruit puree

**100 g** Sugar

**25 ml** Lemon juice

**200 ml** Whipping cream 36% fat

**15 ml** Malibu Rum

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the Ravifruit passion fruit puree and the remaining ingredients and continue to whip until the required volume has been achieved.
3. Fill into glasses and chill well.