



# SAVORY BLACKBERRY MOUSSE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**80 g** Blackberry jam

**1** Lime(s), juice and finely grated zest

**2 tbsp** Soy sauce

**1 bunch(es)** Cilantro / coriander, finely chopped

Salt

Black pepper, freshly ground

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

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the jam, lime juice and zest, soya sauce, coriander, salt and pepper and mix well .
2. Fold in the whipped cream and chill for approx. 4 hours.