



CHAMPAGNE AND CASSIS MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Longer shelf life at room temperature



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easy

Tips

Use prosecco instead of champagne.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

100 g Mascarpone

40 ml Cassis syrup

40 ml Champagne

40 g Sugar

125 Whipping cream 36 % fat

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone and mix well. Halve the mixture.
2. Whisk the cassis syrup into one half of the cream mixture and the champagne and sugar into the other half.
3. Fold one half of the whipped cream into each mixture.
4. Allow both creams to chill for approx. 4 hours.
5. Form dumpling shapes out of the creams with a tablespoon. Decorate as required and serve.