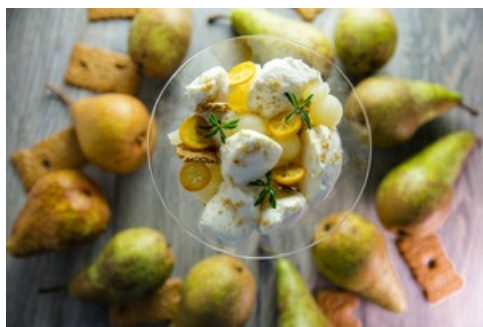




PEAR MOUSSE WITH SPEKULATIUS COOKIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Only 2 preparation steps
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 6 PORTIONS

500 g QimiQ Classic, room temperature

250 g Pears, tinned and drained

160 g Sugar

10 ml Lemon juice

8 cl Rum

250 ml Whipping cream 36 % fat, beaten

150 g Spekulatius spiced cookies, crumbled

METHOD

1. Mix the unchilled QimiQ Classic with the pears, sugar, lemon juice and rum until smooth using an immersion blender.
2. Fold in the whipped cream and the spekulatius spiced cookie crumbs.
3. Fill the mousse into glasses and allow to chill well.