



# 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.