



ORANGE MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Enhances the natural taste of added ingredients



15



easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

100 g Mascarpone

60 g Sugar

80 ml Orange juice

1 Orange(s), finely grated zest

4 cl Orange liquor, Cointreau

125 ml Whipping cream 36 % fat, beaten

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar, orange juice, orange zest and orange liqueur and mix well. Fold in the whipped cream.
2. Pipe the cream into glasses and decorate as required.
3. Allow to chill well.