



GREEN APPLE MOUSSE WITH BEURRE NOISTETTE ICE CREAM



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



30



easy

INGREDIENTS FOR 10 PORTIONS

10 Blown sugar apples

FOR THE BEURRE NOISTETTE ICE CREAM

350 g QimiQ Whip

120 g Brown nut butter

400 ml Milk

12 Egg yolk(s)

150 g Sugar

70 g Invert sugar

FOR THE GREEN APPLE MOUSSE

500 g QimiQ Whip, chilled

300 g Mascarpone

200 g Green apple puree

200 g Sugar

2 package Vanilla sugar

METHOD

1. For the beurre noisette ice cream: blend the ingredients together with an immersion blender until smooth and fill into a Pacojet beaker. Deep freeze and pacotize.
2. For the green apple mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whip until the required volume has been achieved.
4. Fill the green apple mousse into the sugar apples and serve with the beurre noisette ice cream.