



TRIO OF FRUIT MOUSSE AND COULIS ON ALMOND SPONGE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Enhances the taste of the fruit puree
- Stable consistency



INGREDIENTS FOR 10 PORTIONS

FOR THE ALMOND SPONGE

125 g QimiQ Sauce Base
250 g Butter, melted
5 Egg(s)
180 g Cake flour
100 g Almond flour
15 g Baking powder
10 g Vanilla sugar
200 g Sugar
1 g Salt

FOR THE MANGO MOUSSE

250 g QimiQ Whip, chilled
80 g Sugar
80 g Sour cream 15 % fat
1 Lemon(s), juice only
120 g Ravifruit mango puree
80 g Butter, melted

FOR THE COCONUT MOUSSE

250 g QimiQ Whip, chilled
80 g Sugar
80 g Sour cream 15 % fat
1 Lemon(s), juice only
150 g Ravifruit coconut puree
80 g Butter, melted

FOR THE GUAVA MOUSSE

250 g QimiQ Whip, chilled
80 g Sugar
80 g Sour cream 15 % fat
1 Lemon(s), juice only
100 g Ravifruit guava puree
80 g Butter, melted

FOR THE MANGO COULIS

250 g Ravifruit mango puree
4 Gelatin sheets à 3 g

FOR THE COCONUT COULIS

250 g Ravifruit coconut puree
4 Gelatin sheets à 3 g

FOR THE GUAVA COULIS

250 g Ravifruit guava puree
4 Gelatin sheets à 3 g

METHOD

1. For the almond sponge: separate the eggs. Whisk the QimiQ Sauce Base smooth with the melted butter and egg yolks. Add the flour, baking powder, vanilla sugar and half of the sugar and mix well.
2. Whisk the egg whites with the remaining sugar and salt until stiff.
3. Spread the mixture onto a baking tray lined with baking paper and bake in an oven at 160 °C for approx. 10 minutes. Sprinkle with some sugar and allow to cool.
4. For each fruit mousse: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the sour cream, lemon juice and Ravifruit fruit puree (mango, coconut or guava) and continue to whip until the required volume has been achieved. Quickly fold in the melted butter and fill into a piping bag.
6. For each fruit coulis: soak the gelatine in cold water and squeeze. Heat the Ravifruit fruit puree, add the gelatine and allow to dissolve. Spread the fruit coulis thinly onto a baking tray lined with cling film and allow to cool until firm.
7. Place the fruit coulis onto the almond sponge and pipe the fruit mousses in lanes on top. Deep freeze.
8. Portion and decorate as required before serving.