



# MOZZARELLA MOUSSE WITH GRAPE SALAD



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE MOZZARELLA MOUSSE

**375 g** QimiQ Classic, room temperature

**160 g** Mozzarella di Bufala

**60 g** Sugar

**80 ml** Dessert wine

**125 ml** Whipping cream 36% fat, beaten

**30 g** Raisins

### FOR THE GRAPE SALAD

**150 g** Black grapes, seedless, halved

**150 g** Green grapes, seedless, halved

**1 tbsp** Powdered sugar

**40 g** Nuts

**4 tbsp** Apple juice

## METHOD

1. For the mozzarella mousse: blend the unchilled QimiQ Classic, mozzarella di Bufala, sugar and dessert wine with an immersion blender until smooth.
2. Fold in the whipped cream and fold in the grapes. Allow to chill for approx. 4 hours.
3. For the grape salad: mix the ingredients together.
4. Form dumpling shapes out of the cream and serve with the grape ragout.