



# CHAMPAGNE AND CASSIS MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Longer shelf life at room temperature



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easy

## Tips

Use prosecco instead of champagne.

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Classic, room temperature

**200 g** Mascarpone

**80 ml** Cassis syrup

**80 ml** Champagne

**80 g** Sugar

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

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone and mix well. Halve the mixture.
2. Whisk the cassis syrup into one half of the cream mixture and the champagne and sugar into the other half.
3. Fold one half of the whipped cream into each mixture.
4. Allow both creams to chill for approx. 4 hours.
5. Form dumpling shapes out of the creams with a tablespoon. Decorate as required and serve.