



# LIME ESPUMA WITH RASPBERRIES AND OREO® COOKIES



## QimiQ BENEFITS

- Quick and easy preparation
- Can be pre-prepared
- Creamy indulgent taste with less fat



15



easy

## Tips

Coconut milk can be used instead of milk.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE LIME ESPUMA

**200 g** QimiQ Whip, chilled

**200 ml** Milk

**150 g** Mascarpone

**80 g** Powdered sugar

**30 ml** Lime juice

### TO DECORATE

**80 g** Raspberries, fresh

Oreo® cookies

## METHOD

1. For the lime espuma: blend the ingredients together with an immersion blender until smooth.
2. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
3. Layer the lime espuma into glasses alternately with the raspberries and Oreo® cookies.