



AVOCADO MOUSSE



QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Quick and simple preparation



10



easy

Tips

Refine with a dash of vodka.

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, room temperature

125 ml Whipping cream 36% fat, beaten

1 Avocado(s), pureed

100 g Cream cheese

0.5 Lime(s), juice and finely grated zest

Cilantro / coriander, finely chopped

Salt and pepper

ZUM DEKORIEREN

Smoked salmon, as desired

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Geschlagenes Schlagobers unterheben.
4. Fill the mousse into a piping bag and pipe into glasses.
5. Mit Räucherlachs dekorieren.