



CINNAMON AND LEMON MOUSSE



QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g	QimiQ Whip Vanilla, chilled
1 small pinch(es)	Cinnamon
1	Lemon(s), juice only
	Lemon peel, finely grated
2 tbsp	Powdered sugar
100 g	Mascarpone
	Sugar

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the cinnamon, lemon juice and powdered sugar and mix well.
3. Fold in the whipped cream.
4. Pipe a layer of mousse into a tall dessert glass. Sprinkle with cocoa powder and repeat this procedure until the glass is full.
5. Chill for at least 4 hours (preferably over night).