



# LEMON AND CREAM CHEESE MOUSSE



## QimiQ BENEFITS

- One bowl preparation
- Real dairy cream product, cannot be over whipped
- Saves time and resources



15



easy

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip, chilled

**400 g** Cream cheese, 4.5 % fat

**120 ml** Milk

**80 ml** Lemon juice

**200 g** Sugar

## TO DECORATE

Caramel syrup

Raspberries

Lemon balm

## 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. Pipe into dessert glasses and chill well.
4. Serve decorated with caramel syrup, raspberries and lemon balm.