



VANILLA MOUSSE



QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Longer shelf life without loss of quality



15



easy

INGREDIENTS FOR 8 PORTIONS

250 g QimiQ Classic Vanilla, room temperature

2 tbsp Sugar

1 tbsp Rum

250 g Heavy cream 36 % fat, beaten

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the sugar and rum and mix well.
3. Fold in the whipped cream and chill for at least 4 hours (preferably over night).