



CARAMEL MOUSSE WITH ESPRESSO ESPUMA IN THE ISI GOURMET WHIP

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- One bowl preparation
- Saves time and resources
- Hygenic storage possible



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE MOUSSE

170 g Sugar

200 ml Milk

400 g QimiQ Whip, chilled

FOR THE ESPUMA

200 g QimiQ Whip

70 g Cream cheese

40 ml Amaretto

40 g Sugar

200 ml Espresso coffee

METHOD

1. For the mousse, caramelize the sugar. Add the milk and cook until the caramel has completely dissolved. Allow to cool.
2. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
3. Add the cold caramel sauce and continue to whip until the required volume has been achieved. Chill for at least 4 hours (preferably over night).
4. For the espuma, blend the ingredients together and pour into a 0.5 litre iSi Gourmet Whip bottle. Screw in one charger, shake well and chill.