



BAILEYS MOUSSE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Classic, room temperature

160 g Powdered sugar

240 ml Baileys® Irish Cream

500 ml Heavy cream 36 % fat, beaten

METHOD

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