



# FRUIT QUARK MOUSSE - DEEP FREEZE STABLE

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Acid stable and does not curdle
- Freezer stable



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easy

## INGREDIENTS FOR 1 KG

**300 g** QimiQ Whip, chilled

**300 g** Low fat quark [cream cheese]

**300 g** Jam

**70 g** Sugar

**20 ml** Lemon juice

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, jam, sugar and lemon juice and continue to whip until the required volume has been achieved.
3. Use as required or freeze.