



BANANA AND WHEAT BEER MOUSSE



QimiQ BENEFITS

- Quick and simple preparation
- Acid stable and does not curdle
- One bowl preparation
- Real dairy cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip, chilled

250 g QimiQ Classic, chilled

200 g Banana(s), chopped

100 ml Wheat beer

70 g Sugar

100 g Quark 20 % fat

Lemon peel, finely grated

50 ml Lemon juice

METHOD

1. Blend the banana with the beer until smooth.
2. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the banana puree and remaining ingredients and continue whisk at top speed until the required volume has been achieved.
4. Allow to chill for approx. 4 hours.