



# PINA COLADA MOUSSE



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**200 g** Pineapple, diced

**100 ml** Pineapple juice

**150 ml** Batida de Coco

**50 g** Sugar

Lemon juice

**250** Whipping cream 36% fat

## METHOD

1. Bring the pineapple, pineapple juice, Batida de Coco and sugar to the boil and cook until most of the liquid has evaporated. Allow to cool.
2. Blend the pineapple mixture, QimiQ Classic and lemon juice with an immersion blender until smooth.
3. Fold in the whipped cream and chill for approx. 4 hours.