



WARM ORANGE AND CARAMEL MOUSSE IN THE ISI GOURMET WHIP



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Hygienic storage possible
- Portioning directly from the iSi bottle as show effect



15



easy

INGREDIENTS FOR 1 X 1 PINT [0.5 LITRE] ISI GOURMET WHIP

125 g QimiQ Classic

60 g Sugar

15 g Corn starch

250 ml Orange juice

4 cl Brandy

100 g Mascarpone

METHOD

1. Caramelize the sugar in a pan.
2. Mix the starch and 2 tbsp. orange juice until smooth and set aside. Pour the remaining orange juice and cognac into the caramelized sugar and boil until the caramel has completely dissolved.
3. Add the starch mixture, stir well and cook for 1 minute. Remove from the heat.
4. Add the QimiQ Classic and Mascarpone, blend and strain (if necessary).
5. Pour into a 0.5 litre Gourmet Whip, screw in two chargers and shake well.
6. Keep in a hot water bath at a maximum temperature of 150° F. Shake well before serving.