



LIME AND CREAM CHEESE MOUSSE ON BISCOTTI CRUMBS

FOR THE KISAG WHIPPER 0.5 L

INGREDIENTS

- 300 ml half cream
- 35 g sugar
- 150 g double cream cheese
- 15 g vanilla sugar
- 15 ml vanilla extract
- 100 g biscotti
- 1 organic lime

PREPARATION

Grate the lime zest very finely. Mix the cream cheese, half cream, sugar, vanilla sugar and vanilla extract with the lime zest, and pour through the Kisag funnel & sieve directly into the Kisag Whipper 0.5 L.

Insert 1 Kisag charger and shake vigorously 8-10 times. Put the filled whipper in the fridge for 1-2 hours.

Place the biscotti in a plastic bag and crush them. Then pour into your verrines, top up with the lime and cream cheese mousse, and decorate with blackberries.

Enjoy Cooking!