



RHUBARB MOUSSE

delicious on yoghurt!



INGREDIENTS

- 180 g** steamed rhubarb (unsweetened)
- 20 ml** lemon (juice)
- 50 g** sugar
- 50 g** cream cheese nature
- 220 g** cream

PREPARATION

Mix the steamed rhubarb well with the sugar, cream cheese and lemon juice and purée.

Stir in the cream and strain through the Kisag Funnel & Sieve directly into the Kisag Whipper, insert the Kisag Whipper Charger and shake vigorously 8 times.

→ **TIP:** Refrigerate for 2 hours for best results.