



CHOCOLATE AND CREAM TARTLETS

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Reduces skin formation and discolouration, enabling longer presentation times
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and easy preparation
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 30 TARTLETS

FOR THE CHOCOLATE MOUSSE

250 g QimiQ Whip Pastry Cream, chilled

250 g Dark chocolate (40-60 % cocoa), melted

150 ml Milk

50 g Sugar

Liqueur (optional)

FOR THE CHANTILLY CREAM

300 g QimiQ Whip Pastry Cream

30 g Sugar

METHOD

1. For the chocolate mousse, lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and sugar and continue to whisk at top speed until the required volume has been achieved. Fold in the luke warm chocolate and chill for approx. 1 hour.
3. For the chantilly cream, whip the cold QimiQ whip and sugar at top speed until the required volume has been achieved.
4. Pipe the chocolate mousse into the tartlets, top with a rosette of chantilly cream and chill before serving.