



WHITE CHOCOLATE MOUSSE WITH PEACH PUREE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Saves time and resources
- Quick and easy preparation



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

150 ml Milk

300 g White chocolate, melted (optional)

250 g Peaches, tinned and drained, pureed

METHOD

1. 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 continue to whisk at top speed until the required volume has been achieved.
3. Fold in the luke warm chocolate.
4. Layer the white chocolate mousse with the peach puree alternately in dessert glasses and chill well.