



# WHITE CHOCOLATE MOUSSE WITH RASPBERRIES



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 12 PORTIONS

### FOR THE RASPBERRY RAGOUT

- 1 kg** Raspberries
- 1** Lemon(s), juice and finely grated zest
- 100 g** Powdered sugar

### FOR THE MOUSSE

- 250 g** QimiQ Whip Pastry Cream, chilled
- 200 g** Mascarpone
- 100 ml** Milk, chilled
- 100 g** Sugar
- 200 g** White chocolate, melted

## METHOD

1. For the raspberry ragout: strain half of the raspberries through a fine sieve.
2. Add the lemon juice, zest and icing sugar and fold in the remaining raspberries.
3. For the mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the mascarpone, milk and sugar and continue to whip until the required volume has been achieved. Fold in the white chocolate.
5. Pipe the mousse alternately with the raspberry ragout into glasses and allow to chill for approx. 4 hours.