



TRIPLE CHOCOLATE MALT TERRINE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 LOAF TIN(S)

FOR THE DARK CHOCOLATE LAYER

250 g	QimiQ Whip Pastry Cream, chilled
50 g	Granulated sugar
140 g	Malted milk powder
200 g	Natural yoghurt
250 g	Dark chocolate (40-60 % cocoa), melted
5 g	Vanilla extract
5 g	Liqueur (optional)

FOR THE WHITE CHOCOLATE LAYER

250 g	QimiQ Whip Pastry Cream, chilled
20 g	Granulated sugar
140 g	Malted milk powder
200 g	Natural yoghurt
300 g	White chocolate, melted
5 g	Vanilla extract
5 g	Liqueur (optional)

FOR THE MILK CHOCOLATE LAYER

250 g	QimiQ Whip Pastry Cream, chilled
28 g	Granulated sugar
140 g	Malted milk powder
200 g	Natural yoghurt
275 g	Milk chocolate, melted
5 g	Vanilla extract
5 g	Liqueur (optional)

ADDITIONALLY

55 g	Candied cocoa nibs
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METHOD

1. For each of the chocolate layers, lightly whip the cold QimiQ Whip with the sugar and malt powder until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the yoghurt and continue to whip at top speed until the required volume has been achieved.
2. Add the warm chocolate (ca. 63° C), vanilla, and liqueur (if desired) and mix well.
3. Line a loaf tin (8 x 10 x 46 cm) with plastic wrap. Pour the dark chocolate cream onto the bottom of the tin (fill one third full). Sprinkle with a layer of cocoa nibs and freeze.
4. Pour the white chocolate layer over the frozen dark chocolate (to fill two thirds of the tin), sprinkle with cocoa nibs and freeze again.
5. To finish, cover with a layer of milk chocolate and freeze until semi-hard. (Optional: top with a thin layer of your favorite sponge cake). Remove from the freezer, portion and serve.
6. Tip: glaze the terrine frozen and allow to temper in the fridge before portioning and serving.