



CHOCOLATE MOUSSE



QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- Longer presentation times without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Classic, unchilled

60 ml Milk

3 tbsp Sugar

1 tsp Rum

100 g Chocolate, melted

250 ml Whipping cream 36 % fat, whipped

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the milk, sugar and rum and mix well. Fold in the melted chocolate.
2. Fold in the whipped chocolate. Fill into moulds and allow to chill for approx. 4 hours.