



CHOCOLATE MOUSSE

QimiQ BENEFITS

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



15



easy

Tips

Finely chopped mint can be used instead of chili.

Calorie content can be reduced by using sweetener (Natreen) instead of sugar.

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

150 ml Milk, 0.1 % fat

5 ml Rum

50 g Sugar

pinch(es) Chilli pepper powder

150 g Plain chocolate, melted

TO DECORATE

Chocolate flakes

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, rum, sugar and chili and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Pipe into dessert glasses and chill well.
5. Serve sprinkled with chocolate flakes.