



CHOCOLATE MOCCA MOUSSE

QimiQ BENEFITS



15



easy



INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream

200 g Ricotta min. 45 % fat

70 ml Milk, 0.1 % fat

3 g Instant coffee powder

80 g Sugar

70 g Milk chocolate, melted

TO DECORATE

Instant coffee powder

Coffee beans

Mint

METHOD

1. Lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the ricotta, milk, coffee powder and sugar and continue to whip until the required volume has been achieved. Fold in the luke warm chocolate.
3. Pipe into dessert glasses and chill well.
4. Serve dusted with coffee powder and decorate with coffee beans and mint leaves.