



BELGIAN CHOCOLATE CUP

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Quick and easy preparation
- Only one preparation step



25



medium

INGREDIENTS FOR 2468 G

FOR THE STRAWBERRY MOUSSE

500 g QimiQ Whip Pastry Cream, chilled

500 g Strawberry fruit puree

100 g Sugar

200 ml Cream 36 % fat

FOR THE CHOCOLATE MOUSSE

500 g QimiQ Whip Pastry Cream, chilled

160 g Sugar

8 Egg yolk(s)

100 ml Cream 36 % fat

400 g Chocolate, 60 % cacao, melted

TO CONSTRUCT

Nougat Feuilletine

Strawberry Semi Confit

Chocolate sponge base, baked, diced

Cacao jelly, melted

METHOD

1. For the strawberry mousse lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the strawberry puree, sugar and cream and continue to whisk at top speed until the required volume has been achieved.
2. For the chocolate mousse lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl). Add the sugar, egg yolks and cream and continue to whisk at top speed until the required volume has been achieved. Fold in the luke warm chocolate.
3. To construct: put the strawberry mousse in the glass, add some semi confits fruits and 3 squares of chocolate biscuit. Put a disk of feuilletine and close with the chocolate mousse. Chill well. Finish with the cacao gelee and decorate with the gold flakes.