



# XOCOPILI CREAM WITH BALSAMIC REDUCTION AND MINT FOAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Reduces skin formation and discolouration, enabling longer presentation times



25



easy

## INGREDIENTS FOR 10 PORTIONS

### ALMOND JOCONDE

### COFFEE STREUSEL

Light syrup, as required  
Kahlúa, as required

### FOR THE MOUSSE

**200 g** QimiQ Whip Pastry Cream  
**85 g** Powdered sugar  
**175 g** Milk  
**200 g** Xocopili spiced chocolate  
**40 g** Egg yolk(s)  
**100 g** Balsamic reduction

### FOR THE MINT FOAM IN THE ISI GOURMET WHIP

**100 g** QimiQ Whip Pastry Cream  
**400 g** Water  
**255 g** Granulated sugar  
**50 g** Lemon juice  
**200 g** Milk  
**30 g** Peppermint oil  
**30 g** Egg white(s)

## METHOD

1. Make the almond joconde and coffee streusel and put to one side.
2. For the mousse, lightly whip the cold QimiQ Whip and powdered sugar until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl).
3. Melt the chocolate to 140° F and pour into the mousse while whipping. Add the remaining ingredients and continue to whip until the required volume has been achieved.
4. For the mint foam, burr mix the QimiQ Whip, water, sugar, lemon juice, milk and mint oil together until smooth. Slowly add the egg white and mix carefully. Pour into a 1 litre iSi Gourmet Whip bottle. Screw in two chargers and shake well.
5. To assemble the verrine, sprinkle some streusel onto the bottom of each glass. Add a piece of almond joconde and brush with the light syrup mixed with Kahlua.
6. Fill the bottom third of the glasses with the chocolate mousse, add a layer of streusel and top with mint foam. Decorate with chocolate decor as required.