



# MON CHÉRI® MOUSSE FROM MICHA SCHÄRER

## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Foolproof
- Longer presentation times



15



easy

## INGREDIENTS FOR 10 PORTIONS

**150 g** QimiQ Classic, unchilled

**50 ml** Milk

**20 g** Sugar

**80 g** Mon Chéri®

**150 ml** Cream 36 % fat

Kirsch

**20** Amarena Cherries in Syrup

## METHOD

1. Melt the Mon Chéri in a hot water bath. Whip the cream until stiff.
2. Whisk QimiQ Classic smooth. Add the milk and sugar and mix well. Add the Mon Chéri and mix well.
3. Fold in the whipped cream, perfume with Kirsch.
4. Fill into dessert glasses and chill for at least 4 hours, preferably over night.
5. Decorate with Amarena Cherries and syrup.