



WHITE AND DARK CHOCOLATE MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



20



easy

INGREDIENTS FOR 1245 G

500 g QimiQ Whip Pastry Cream, chilled

100 g Sugar

250 ml Milk

50 ml Rum (optional)

5 g Vanilla aroma

170 g White chocolate, melted

170 g Dark chocolate (40-60 % cocoa), melted

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, rum and vanilla and continue to whip until the required volume has been achieved.
3. Split the mixture into two bowls. Whisk the melted white chocolate into one bowl with a hand whisk, and the melted dark chocolate into the second bowl.
4. Pipe alternately into glasses and decorate as required. Allow to chill.