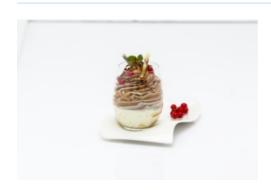


WHITE AND DARK CHOCOLATE MOUSSE



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





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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.