



BANANA, COCONUT AND CHOCOLATE CREAM



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



15



easy

INGREDIENTS FOR 2030 G

FOR THE BANANA CREAM

400 g	QimiQ Whip Pastry Cream, chilled
100 g	Sugar
300 g	Banana(s), pureed
200 ml	Whipping cream 36 % fat
30 ml	Rum (optional)

FOR THE COCONUT AND CHOCOLATE CREAM

400 g	QimiQ Whip Pastry Cream, chilled
100 g	Sugar
250 ml	Coconut milk
250 g	Chocolate, melted

METHOD

1. For the banana cream: 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 bananas, cream and rum and continue to whip until the required volume has been achieved.
3. For the coconut and chocolate cream: 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).
4. Add the coconut milk and continue to whip until the required volume has been achieved.
5. Fold in the melted chocolate.
6. Pipe the banana mousse into the glasses and top with the chocolate mousse. Decorate as required and allow to chill.