



PINEAPPLE, COCOA AND RUM 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
- Consistent quality and taste



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easy

INGREDIENTS FOR 20 PORTIONS À APPROX. 120 ML

FOR THE COCOA MOUSSE

250 g QimiQ Whip Pastry Cream, chilled

150 g Sugar

20 g Cocoa powder

50 ml Rum

150 ml Milk

FOR THE PINEAPPLE MOUSSE

250 g QimiQ Whip Pastry Cream, chilled

150 g Sugar

250 g Pineapple fruit puree, frozen

METHOD

1. For the cocoa mousse: 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 remaining ingredients and continue to whip until the required volume has been achieved.
3. For the pineapple mousse: 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 frozen pineapple puree and continue to whip until the required volume has been achieved.
5. First pipe the cocoa mousse into the glasses. Top with the pineapple mousse and decorate as desired.