



DARK CHERRY AND WHITE 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



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easy

INGREDIENTS FOR 20 PORTIONS À APPROX. 120 ML

500 g QimiQ Whip Pastry Cream, chilled

100 g Sugar

400 ml Milk

500 g White chocolate, melted

1 kg Cherries, tinned

Tapioca starch

METHOD

1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and continue to whip until the required volume has been achieved.
3. Fold in the melted white chocolate.
4. Drain the juice from the cherries and bring to a boil. Bind with the starch.
5. Add the cherries and allow to cool.
6. Pipe the mousse into glasses or cups and top with the cherries. Decorate as desired.