



CHOCOLATE MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



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easy

INGREDIENTS FOR 100 PORTIONS

3 kg QimiQ Whip Pastry Cream, chilled

1.5 litre(s) Milk, 0.1 % fat

50 ml Rum

500 g Sugar

1.5 kg Plain chocolate, melted

TO DECORATE

800 g Chocolate flakes

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, rum and sugar and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Pipe into dessert glasses and allow to chill well.
5. Serve sprinkled with chocolate flakes.