



DARK CHOCOLATE MOUSSE (WITH EGGS)



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Saves time and resources
- Quick and easy preparation



15



easy

INGREDIENTS FOR 16 PORTIONS

300 g QimiQ Whip Pastry Cream, chilled

100 g Pasteurised whole egg

60 g Sugar

2 cl Orange liqueur, Cointreau

2 g Orange zest

250 g Dark chocolate (40-60 % cocoa), melted

300 ml Whipping cream 36 % fat

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the eggs, sugar, liqueur and orange zest and continue to whip until the required volume has been achieved.
3. Add the mascarpone and mix well. Fold in the melted chocolate.
4. Fill into moulds and allow to chill for approx. 4 hours.