



# DARK CHOCOLATE MOUSSE CAKE FILLING



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Creamy indulgent taste with less fat
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 1115 G

**300 g** QimiQ Whip Pastry Cream, chilled

**400 ml** Whipping cream 36 % fat

**120 g** Pasteurized egg yolks

**40 g** Sugar

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

**15 g** Brandy

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from the sides and bottom of bowl).
2. Add the liquid cream, egg yolk and sugar and continue to whisk at top speed until the required volume has been achieved.
3. Fold in the melted chocolate and brandy.
4. Use to fill gateau, roulades etc. For the cake filling add 2-3 gelatin leaves.