



# CHOCOLATE MOUSSE GATEAU



## QimiQ BENEFITS

- One bowl preparation
- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Deep freeze stable
- Perfect structure on slicing



15



easy

## INGREDIENTS FOR 1110 G

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

**2** Egg(s)

**250 ml** Whipping cream 36 % fat

**65 g** Sugar

**35 g** Rum

**10 g** Gelatine

**40 g** Water

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

**1** Sponge base Ø 26 cm

## 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 eggs, cream, sugar and rum and continue to whip for 1-1,5 minutes. (For larger quantities, whip for 3-4 minutes.)
3. Dissolve the soaked gelatine in 60 °C warm water and fold quickly into the mixture.
4. Quickly fold in the melted chocolate.
5. Place the sponge base into a cake ring and spread with the cream. Allow to chill for approx. 4 hours.