



SWEET WHITE WINE MOUSSE



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g QimiQ Classic, chilled

150 ml Muskatel sweet wine, chilled

25 ml Orange juice

Orange zest, grated

100 g White chocolate, melted

100 g Dark chocolate (40-60 % cocoa), chopped

Grapes, to decorate

Cocoa powder, to decorate

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the cold muskatel, orange juice and orange zest and continue to whisk at top speed for approx. 2 minutes.
3. Finally fold in the melted white chocolate and chopped dark chocolate.
4. Pour into dessert glasses, garnish with grapes and cocoa powder and chill.