



MARBLED CHOCOLATE MOUSSE CAKE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

1 Sponge base Ø 26 cm

FOR THE COFFEE WHITE CHOCOLATE MOUSSE

150 g QimiQ Whip Pastry Cream, chilled

60 g Milk

270 g Cream 36 % fat, liquid

15 g Sugar

0.6 g Instant coffee powder

6 g Gelatine

24 g Water

150 g White chocolate, melted

FOR THE DARK CHOCOLATE MOUSSE

100 g QimiQ Whip Pastry Cream, chilled

40 g Milk

180 g Cream 36 % fat

26 g Sugar

1.2 g Rum

4 g Gelatine

16 g Water

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

FOR THE DECORATIVE COATING

100 g QimiQ Classic, unchilled

400 g Whipping cream 35-36 % fat

60 g Sugar

METHOD

1. For the white chocolate mousse: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, cream, sugar and espresso coffee powder and continue to whip for 1-1,5 minutes.
3. Dissolve the soaked gelatine in 60 °C warm water and fold quickly into the mixture.
4. Fold in the melted chocolate.
5. For the dark chocolate mousse: lightly whip the cold QimiQ Whip Pastry Cream until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the milk, cream, sugar and rum and continue to whip for 1-1,5 minutes.
7. Dissolve the soaked gelatine in 60 °C warm water and fold quickly into the mixture.
8. Fold in the melted chocolate.
9. Place the sponge base into a cake ring and spread with one layer of Coffee White Chocolate Mousse followed by another

layer of alternate rings of Coffee White Chocolate Mousse and Dark Chocolate Mousse. Repeat with another layer of white and another layer of dark mousse. End with a layer of white mousse. Chill well.

10. For the decorative coating: whisk the unchilled QimiQ Classic smooth. Add the whipping cream and sugar, whisk at moderate speed to blend. Do not over whip or the stability will be compromised. Use to mask the mousse cake and decorate. Note the coating is enough for 5-6 cakes.