



# HOT ADVOCAAT WITH CHOCOLATE TOPPING



## QimiQ BENEFITS

- Quick and easy preparation
- Hygienic storage possible
- Acid and alcohol stable



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easy

## INGREDIENTS FOR 1 X 1 LITRE ISI GOURMET WHIP

### FOR THE TOPPING

**500 g** QimiQ Whip Chocolate, unchilled

**300 ml** Milk

### FOR THE ADVOCAAT

**500 ml** Milk

**50 g** Brown sugar

**500 ml** Advocaat [Eggnog]

Chocolate flakes, to decorate

## METHOD

1. Whisk the QimiQ Whip Chocolate and milk together until smooth.
2. Pour into a 1 litre Gourmet Whip. Charge with 2 iSi capsules, shake well and chill for approx. 3 hours.
3. Warm the milk and sugar and add the advocaat.
4. Pour the hot advocaat into glasses and top with the chocolate topping. Sprinkle with chocolate flakes.