



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.