



WHITE CHOCOLATE MOUSSE WITH MANGO AND PASSION FRUIT FILLING



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE FRUIT FILLING

- 60 g** Mango puree
- 40 g** Passion fruit puree
- 15 g** Sugar
- 3 g** Gelatine, melted
- 20 g** Butter, melted
- 3 g** Lemon balm, fresh

1 small pinch(es) Cinnamon, ground

FOR THE CHOCOLATE MOUSSE

- 200 g** QimiQ Whip Pastry Cream, chilled
- 120 g** Pasteurized egg yolks
- 40 g** Sugar
- 50 g** Butter, melted
- 200** Whipping cream 36 % fat
- 300 g** White chocolate, melted
- 6 g** Gelatine
- 20 g** Grand Marnier

METHOD

1. For the fruit filling: mix the fruit puree with the sugar.
2. Soak the gelatine in cold water and squeeze. Melt the gelatine with some of the fruit puree. Stir into the fruit puree mixture.
3. Add the butter, lemon balm and cinnamon and mix well.
4. Pour the mixture into moulds and freeze.
5. For the chocolate mousse: whisk the QimiQ Whip Pastry Cream until creamy. Add the egg yolk and sugar and continue to whisk at top speed until the required volume has been achieved.
6. Slowly add the melted butter and continue to whisk.
7. Slowly add the cream and continue to whip for 1 minute.
8. Fold in the melted chocolate, gelatine and Grand Marnier.
9. Fill some of the chocolate mousse into silicon moulds, press the frozen fruit filling into it and finish with more chocolate mousse to cover. Chill well.