



# DARK CHOCOLATE CREAM WITH SLICED MANGO



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Cream can be served immediately



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DARK CHOCOLATE CREAM

**250 g** QimiQ Classic, unchilled

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

**125 ml** Cream 36 % fat, whipped

### FOR THE MANGO

**2** Mango(es)

**2 tbsp** Honey

Lemon balm, to decorate

## METHOD

1. Whisk QimiQ Classic smooth, add the melted chocolate and mix well.
2. Fold in the whipped cream.
3. Peel and slice the mangos into very thin slices and drizzle with honey.
4. Fill 4 dessert bowls with the chocolate cream and serve decorated with the mango slices and balm leaves.