



CHOCOLATE DRINK MOUSSE 2.0



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Foolproof real cream product, cannot be over whipped
- Saves time and resources



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easy

INGREDIENTS FOR 2460 G

1 kg QimiQ Whip Pastry Cream, chilled

160 g Sugar

500 ml Milk, 0.1 % fat

400 g Heavy sour cream

400 g Nesquik Cocoa

METHOD

1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the remaining ingredients and continue to whip until the required volume has been achieved.
3. Pipe into glasses and decorate as required. Allow to chill.