



CHOCOLATE CREAM WITH CHERRIES



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and easy preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



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easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Chocolate, chilled

FOR THE CHERRY COMPOTE

400 g Cherries, tinned

20 g Corn flour / starch

Mint leaves

METHOD

1. Whip the cold QimiQ Whip Chocolate until the required volume has been achieved.
2. Drain the cherries. Mix the starch with 4 tbsps of the cherry juice to a smooth paste. Bring the remaining juice and sugar to the boil. Bind with the starch paste while stirring continuously and allow to cook for a further 2 minutes. Add the cherries and allow to cool.
3. Pipe the chocolate cream alternately with the cherry compote into glasses and allow to chill well.