



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



10



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Whip Chocolate, chilled

FOR THE CHERRY COMPOTE

200 g Cherries, tinned

10 g Corn flour / starch

Mint

METHOD

1. Whip the cold QimiQ Whip Chocolate until the required volume has been achieved.
2. Drain the cherries. Mix the starch with 4 tbsp 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.
4. Decorate with mint leaves before serving.