



DARK AND WHITE CHOCOLATE MOUSSE VARIATION



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- One bowl preparation
- Creamy indulgent taste with less fat
- Deep freeze stable



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easy

INGREDIENTS FOR 4 PORTIONS

1 g Chocolate sponge base

FOR THE DARK CHOCOLATE MOUSSE

250 g QimiQ Whip Pastry Cream, chilled

40 Sugar

70 ml Milk 3.5 % fat

2 cl Amaretto

170 g Bittersweet chocolate, melted

FOR THE WHITE CHOCOLATE MOUSSE

250 g QimiQ Whip Pastry Cream, chilled

70 g Milk 3.5 % fat

1 Orange(s), juice and finely grated zest

2 cl Amaretto

170 g White chocolate, melted

METHOD

1. For the dark chocolate mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the sugar, milk and Amaretto and continue to whip until the required volume has been achieved. Fold in the melted chocolate.
3. For the white chocolate mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the milk, orange juice, orange zest and Amaretto and continue to whip until the required volume has been achieved. Fold in the melted chocolate.
5. Line a terrine mould with cling film. With a rolling pin flatten the sponge base and use it to line the terrine mould.
6. Fill the dark and white chocolate mousse alternately into the mould and cover with the sponge base. Allow to chill for approx. 4 hours.