



DARK CHOCOLATE MOUSSE



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

INGREDIENTS FOR 4 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

80 ml Whipping cream 36 % fat

50 g Sugar (optional)

2 cl Rum

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

METHOD

1. 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 milk, sugar and rum. Continue to whisk at top speed until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Pour into coffee cups and chill well. Turn upside down before serving.
5. **Tip:** Serve with pear compote.