



# COCONUT MOUSSE RINGS



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- No additional gelatine required
- Creamy indulgent taste with less fat



15

## Tips

Decorate with fresh fruits.

## INGREDIENTS FOR 6 PORTIONS

1 Chocolate sponge base

### FOR THE COCONUT MOOUSSE

**250 g** QimiQ Whip Pastry Cream, chilled

**20 g** Coconut flakes

**40 g** Batida de Coco

**80 ml** Coconut milk

**120 g** White chocolate, melted

## METHOD

1. Prepare the chocolate sponge base according to the recipe.
2. For the coconut mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the coconut flakes, Batida de Coco and coconut milk and continue to whp until the required volume has been achieved.
4. Fold in the melted white chocolate.
5. Cut the sponge base into circles using dessert rings. Leave the sponge base circles in the dessert rings and fill in the coconut mousse.
6. Allow to chill the rings for approx. 4 hours and remove the dessert rings before serving.