



PEAR AND CHOCOLATE MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

INGREDIENTS FOR 6 PORTIONS

250 g QimiQ Classic, unchilled

125 g Mascarpone

80 g Sugar

120 g Chocolate, melted

3 Pear(s), cut into pieces

6 Ladyfingers, diced

250 ml Whipping cream 35-36 % fat, whipped

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and melted chocolate and mix well. Fold in the whipped cream.
2. Layer the cream with the lady fingers and pear cubes alternately into glassen.
3. Allow to chill well.