



# TOBLERONE® MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Acid and alcohol stable



10



easy

## Tips

Use nougat instead of Toblerone®.

## INGREDIENTS FOR 4 PORTIONS

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

**80 ml** Milk

**60 g** Sugar

**200 g** Toblerone®, 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 and sugar and continue to whip until the required volume has been achieved.
3. Fold in the melted Toblerone® and allow to chill for at least 4 hours.