



SPICY HOT CHOCOLATE WITH CREAM TOPPING



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Stable consistency
- Quick and easy preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE TOPPING

200 g QimiQ Whip Pastry Cream

150 g Mascarpone

350 ml Milk

80 g Sugar

2 Vanilla bean, pulp only

FOR THE SPICY HOT CHOCOLATE

1 litre(s) Milk

500 ml Whipping cream 36 % fat

400 g Dark chocolate (40-60 % cocoa)

300 g Milk chocolate

1 Orange(s), finely grated zest

1 pinch(es) Salt

1 small pinch(es) Cinnamon

0.5 small

pinch(es) Cardamom, ground

1 pinch(es) Chilli powder

METHOD

1. For the topping: blend the ingredients together with an immersion blender until smooth. Fill into an iSi Gourmet Whip. Screw in one charger and shake well.
2. For the spicy hot chocolate: heat the milk, cream and chocolate together in a saucepan. Add the orange zest and spices and mix well. Fill into glasses and top with the cream topping.
3. Decorate as required and serve.