



# BLACK FOREST VERRINE



## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHOCOLATE CREAM

**500 g** QimiQ Classic, unchilled

**160 g** Mascarpone

**250 ml** Milk

**40 g** Sugar

**180 g** Chocolate, melted

### FOR THE CHERRY COMPOTE

**250 g** Cherries, tinned

**10 g** Corn flour / starch

**30 g** Sugar

### FOR THE DECORATING CREAM

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

**350 ml** Whipping cream 35-36 % fat

**60 g** Sugar

Chocolate flakes, to decorate

## METHOD

1. For the chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, milk and sugar and mix well. Fold in the melted chocolate.
2. Fill the chocolate cream into glasses and allow to chill.
3. For the cherry compote: drain the cherries and mix 2 tbsp of the cherry juice with the corn starch. Bring the remaining cherry juice with the sugar to the boil and add the starch mixture whilst stirring continuously. Allow to simmer for approx. 2 minutes. Add the cherries and allow to cool.
4. For the decorating cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the cream and sugar and continue to whip until the required volume has been achieved.
6. Arrange the cherry compote onto the chocolate cream and cover with the decorating cream. Decorate with chocolate flakes and allow to chill well.