



KING ELVIS CHOCO PEANUTBUTTER BROWNIE WITH RASPBERRY ICE CREAM



QimiQ BENEFITS

- Foolproof real cream product - cannot be over whipped
- Longer presentation time at room temperature
- Enhances the natural taste of added ingredients



30



easy

INGREDIENTS FOR 10 PORTIONS

1 Brownie sponge base

FOR THE RASPBERRY ICE CREAM

250 g QimiQ Classic

600 g Raspberries, frozen

150 g Sugar

Vanilla sugar

FOR THE PEANUT BUTTER MOUSSE

200 g QimiQ Whip Pastry Cream

100 g Cream cheese

80 g Sugar

FOR THE CHOCOLATE MOUSSE

200 g QimiQ Whip Pastry Cream

80 ml Whipping cream 35-36 % fat

5 g Vanilla sugar

250 g Milk chocolate, melted

METHOD

1. For the raspberry ice cream: blend the ingredients together with an immersion blender until smooth. Deep freeze and pour into a pacojet beaker.
2. For the peanut butter mousse: whisk the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth. Add the remaining ingredients and whip.
3. For the chocolate mousse: whisk the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth. Add the cream and sugar and whip. Fold in the melted milk chocolate.
4. Spread the peanut butter mousse onto the brownie sponge base. Top with the chocolate mousse and cut into pieces.
5. Serve the chocolate peanut butter brownies with the raspberry ice cream.