



COCONUT MOUSSE RINGS



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- No additional gelatine required
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 12 SERVINGS

2 Chocolate sponge base

FOR THE COCONUT MOOUSSE

500 g QimiQ Whip Pastry Cream, chilled

4 tbsp Coconut flakes

80 ml Batida de Coco

160 ml Coconut milk

300 g White chocolate, melted

METHOD

1. Prepare the chocolate sponge base according to the recipe.
2. For the coconut mousse: lightly whip the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the coconut flakes, Batida de Coco and coconut milk and continue to whip until the required volume has been achieved.
4. Fold in the melted white chocolate.
5. Cut the sponge with dessert rings. Do not remove the sponge from the rings and fill the coconut mousse on top.
6. Allow to chill for approx. 4 hours. Remove the dessert rings before serving.
7. **Tip:** Decorate with fresh fruits.