



DARK CHOCOLATE MOUSSE



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Quick and easy preparation



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easy

Tips

Serve with pear compote.

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Pastry Cream, chilled

160 ml Whipping cream 36 % fat

100 g Sugar (optional)

4 cl Rum

340 g Dark chocolate (40-60 % cocoa), 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, sugar and rum and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Pour into coffee cups and chill well. Turn upside down before serving.