



LIGHT GUANAJA BITTER CHOCOLATE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Longer presentation times without loss of quality



INGREDIENTS FOR 10 PORTIONS

450 g	QimiQ Cream Base
80 g	Egg yolk(s)
100 g	Egg(s)
80 g	Sugar
1 pinch(es)	Salt
7 g	Rum
400 g	Valrhona-Guanaja 70% dark chocolate
300 g	Egg white(s)
50 g	Sugar

METHOD

1. Mix the QimiQ Sauce Base with the egg yolks, eggs, sugar, salt and rum and heat to 70 °C. Remove from the heat.
2. Add the dark chocolate and whisk until dissolved. Blend smooth using an immersion blender.
3. Whisk the egg whites with the sugar until stiff and fold into the mixture.