



# LIGHT GUANAJA BITTER CHOCOLATE WITH RASPBERRY AND RED PEPPER SORBET



## QimiQ BENEFITS

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



## INGREDIENTS FOR 10 PORTIONS

### FOR THE RASPBERRY AND RED PEPPER SORBET

<b>45 g</b>	QimiQ Classic
<b>500 g</b>	Boiron Raspberry Puree
<b>70 g</b>	Preserving sugar
<b>90 g</b>	Red pepper(s), diced
<b>30 g</b>	Sugar

### FOR THE LIGHT GUANAJA BITTER CHOCOLATE

<b>450 g</b>	QimiQ Cream Base
<b>80 g</b>	Egg yolk(s)
<b>100 g</b>	Egg(s)
<b>80 g</b>	Sugar
<b>1 pinch(es)</b>	Salt
<b>10 ml</b>	Rum
<b>400 g</b>	Valrhona-Guanaja 70% dark chocolate
<b>300 g</b>	Egg white(s)
<b>50 g</b>	Sugar

## METHOD

1. For the raspberry and red pepper sorbet: bring 1/3 of the raspberry puree to the boil with the preserving sugar.
2. Add the remaining ingredients and mix well.
3. Fill into a pacojet beaker and deep freeze.
4. For the light Guanaja bitter chocolate: mix the QimiQ Cream Base with the egg yolks, eggs, sugar, salt and rum and heat to 70 °C. Remove from the heat.
5. Add the dark chocolate and whisk until dissolved. Blend smooth using an immersion blender.
6. Whisk the egg whites with the sugar until stiff, and fold into the mixture.
7. Fill into moulds and allow to chill well.
8. Pacotise the raspberry and red pepper sorbet and serve with the light Guanaja bitter chocolate.