



BLACK FOREST EPUMA



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



15



easy

Tips

Deep freeze and serve iced.

INGREDIENTS FOR 10 PORTIONS

FOR THE CHERRY ESPUMA

250 g QimiQ Whip Pastry Cream, chilled

150 g Mascarpone

200 ml Whipping cream 36 % fat

2 cl Cherry liqueur

80 g Powdered sugar

TO DECORATE

80 g Chocolate biscuits, crumbled

130 g Cherries, tinned

10 g Chocolate flakes

METHOD

1. For the cherry espuma: blend the ingredients together with an immersion blender until smooth.
2. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
3. Layer the cherry espuma into glasses alternately with the crumbled chocolate cookies and cherry compote and decorate with the chocolate flakes.