



# WHITE CHOCOLATE AND PASSION FRUIT PRALINES



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



## INGREDIENTS FOR 3137 G

### FOR THE WHITE CHOCOLATE MOUSSE

200 g QimiQ Whip Pastry Cream

25 g Sugar

130 g Cream cheese

220 g White chocolate

### FOR THE PASSION FRUIT JELLY

400 g Passion fruit puree

6 g Pectin

6 g Agar agar

### FOR THE CHOCOLATE ICE CREAM

200 g QimiQ Classic

80 g Preserving sugar

150 ml Milk

300 g Chocolate

### FOR THE PASSION FRUIT ESPUMA

200 g QimiQ Whip Pastry Cream

150 g Sour cream 15 % fat

50 ml Milk

200 g Passion fruit puree

60 g White chocolate

### FOR THE MILK CRUMBLES

150 ml Vegetable oil

50 g Butter

50 g Full milk powder

### FOR THE PASSION FRUIT PAPER

500 g Passion fruit puree

10 g Pectin

## METHOD

1. For the white chocolate 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).
2. Add the sugar and cream cheese and continue to whip until the required volume has been achieved.
3. Fold in the melted white chocolate.
4. Fill into glasses and deep freeze.
5. For the passion fruit jelly: bring the passion fruit puree with the pectine and agar to the boil and allow to simmer for approx. 3 minutes.
6. Process at 80 °C.
7. For the chocolate ice cream: heat the preserving sugar with the milk to 85 °C, pour over the chocolate and mix well with the QimiQ Classic.

8. Fill into a Pacojet beaker and freeze at -24 °C for approx. 10 hours.  
Pacotise.
9. For the passion fruit espuma: mix the ingredients together well.
10. Fill into an iSi Gourmet Whip, screw in one charger and allow to chill for 30 minutes.
11. For the milk crumbles: heat the oil and butter together to 150 °C.
12. Whisk in the milk powder and caramelize until golden brown.
13. Drain and allow to dry for 3 hours.
14. For the passion fruit paper: bring the passion fruit puree with the pectine to the boil and allow to simmer for approx. 5 minutes.
15. Thinly pour onto a silk mate and allow to dry at 50 °C for approx. 24 hours.