



# BLACK FOREST MOUSSE WITH CHERRY GLACE BY PATRICK FRAUENHOFFER



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients



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easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE DARK CHOCOLATE MOUSSE

- 250 g** QimiQ Classic, unchilled
- 40 g** Powdered sugar
- 250** Dark chocolate (40-60 % cocoa)
- 1 tsp** Grand Marnier
- 250 g** Whipping cream 36 % fat

### FOR THE CHERRY GLACE

- 200 g** Cherries, frozen
- 50 g** Granulated sugar
- 0.5** Lime zest, finely grated

## METHOD

1. For the dark chocolate mousse: whisk the QimiQ Classic smooth and add the icing sugar.
2. Melt the dark chocolate and gently stir into the QimiQ mixture.
3. Add the Grand Manier and fold in the whipped cream.
4. Allow to chill for approx. 3 hours.
5. For the cherry glaze: mix the cherries with sugar and heat until all of the liquid has been reduced.
6. Puree with an immersion blender until smooth and add the lemon zest.
7. Serve as desired.