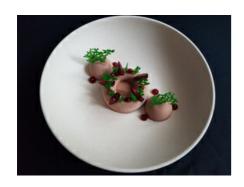


BLACK FOREST MOUSSE WITH CHERRY GLACE BY PATRICK FRAUENHOFFER



QimiQ BENEFITS

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





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	

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
- 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
- 5. For the cherry glace: mix the cherries with sugar and heat until all of the liquid has been
- 6. Puree with an immersion blender until smooth and add the lemon zest.
- 7. Serve as desired.