



MINI CHOCOLATE MOKKA MOUSSE CAKES



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Creamy indulgent taste with less fat



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easy

INGREDIENTS FOR 10 DESSERT RINGS, 8 CM Ø

FOR THE BISCUIT BASE

160 g Digestive biscuits, crumbled

70 g Butter, melted

FOR THE GANACHE

300 g QimiQ Classic

300 g Dark chocolate (40-60 % cocoa)

80 g Butter

FOR THE MOUSSE

250 g QimiQ Whip Chocolate, chilled

250 g QimiQ Classic, chilled

120 ml Milk

150 ml Whipping cream 35-36 % fat

30 g Instant coffee powder

150 g Nougat

80 g Dark chocolate (40-60 % cocoa)

METHOD

1. For the biscuit base: add the melted butter to the biscuit crumbs and mix well. Using the bottom of a glass, press the mixture into each ring.
2. For the ganache: melt the chocolate and butter over steam and slowly add the QimiQ Classic. Spread the finished ganache onto the biscuit base.
3. For the mousse: lightly whip the cold QimiQ Whip Chocolate and QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the milk, whipping cream and coffee powder and whip the mixture until the required volume has been achieved. Melt the chocolate and nougat over steam and fold into the mixture.
5. Fill the finished mousse into the rings on top of the ganache and allow to chill for 4-6 hours.
6. **Tip:** Decorate with fresh berries and mint.