



PREMIX CHOCOLATEMOUSSE

QimiQ BENEFITS

- Cannot be over whipped
- Freeze stable
- Consistent quality



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easy

INGREDIENTS FOR 1300 G

450 g	QimiQ Whip Pastry Cream
1	Sheet(s) of gelatine, 1.5 g each
100 g	Whipping cream 35-36 % fat
110 g	Sugar
150 g	Whole egg(s)
150 g	Butter, liquid
320 g	Dark chocolate (40-60 % cocoa), melted
10 g	Grand Marnier

METHOD

1. Soak the gelatine in cold water.
2. Mix the QimiQ Whip, cream, sugar, whole egg, dark chocolate and melted butter in a pan.
3. Heat the ingredients to 80 °C and remove from the heat.
4. Squeeze the softened gelatine and add to the chocolate mixture. Quickly stir in the alcohol.
5. Mix all the ingredients together using a stick blender.
6. Fill into a vacuum bag.
7. Chill overnight to 5 °C.
8. To use: Pour the mixture from the bag into a mixer. Whisk for approx. 2 minutes until required volume has been achieved.
9. For sliceable cakes - use 2.5 g gelatine for each 100 g cream.
10. For mousse - use 1.25 g gelatine for each 100 g cream.
11. For ice parfait - no gelatine required.