



WHITE CHOCOLATE MOUSSE WITH TONKA BEAN PRALINES AND PLUM SORBET



QimiQ BENEFITS

- Longer presentation times without loss of quality
- 100 % natural, contains no preservatives, additives or emulsifiers
- Foolproof real cream product, cannot be over whipped



50



medium

INGREDIENTS FOR 10 PORTION

FOR THE WHITE CHOCOLATE MOUSSE

450 g QimiQ Whip Pastry Cream, chilled
320 g White chocolate
150 g Butter
150 g Whole egg(s)
1 cl Grand Marnier
80 ml Whipping cream 35-36 % fat
20 g Sugar

FOR THE MANGO COATING

170 g Mango puree
50 g Passion fruit puree
100 ml Water
10 g Gelling agent

FOR THE TONKA BEAN PRALINES

60 g QimiQ Classic
120 ml Whipping cream 35-36 % fat
6 g Cocoa powder
150 g Dark chocolate (40-60 % cocoa)
Tonka bean, finely grated, to taste

TO ROLL THE PRALINE

100 g Cocoa powder
50 g Sugar

FOR THE CHOCOLATE CRUMBLE

50 g Butter, tempered
50 g Brown sugar
50 g Pistachios, chopped
35 g Double-grip flour type 480
8 g Cocoa powder
pinch(es) Salt

FOR THE PLUM SORBET

250 g QimiQ Classic
900 g Plums, crushed
110 g Preserving sugar
2 g Cardamom, ground
2 g Cinnamon, ground
3 g Vanilla sugar
15 ml Lemon juice

METHOD

1. For the white chocolate mousse: heat all the ingredients to 80 °C in a sauteuse whilst stirring constantly. Mix the mixture well with an immersion blender, fill into moulds and chill overnight to 5 °C.
2. Whisk the chilled mixture in a food processor for approx. 2 minutes. Fill into silicone moulds and deep-freeze.
3. For the mango topping: bring the mango puree, passion fruit puree, water and gelling agent to the boil briefly and pour immediately over the white chocolate mousse.
4. For the tonka bean praline: heat the QimiQ Classic, whipping cream and cocoa powder in a Thermomix to 80 °C. Add the chocolate and the tonka beans and allow the mixture to cool to approx. 36 °C, stirring constantly.
5. Chill overnight and then use to make small pralines. Roll in the finely ground cocoa-sugar mixture.
6. For the chocolate crumble: knead all the ingredients quickly to form a dough and chill. Crumble and bake in the oven at 160 °C for 8 minutes.
7. For the plum sorbet: bring the plums to the boil with the preserving sugar. Mix with the QimiQ Classic in a Thermomix. Pour the mass into a Pacojet beaker and freeze to - 18 °C.
8. Serve with the remaining ingredients.