



# BANANA, COCONUT AND CHOCOLATE CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 1015 G

### FOR THE BANANA CREAM

**200 g** QimiQ Whip Pastry Cream, chilled

**50 g** Sugar

**150 g** Banana(s), pureed

**100 ml** Whipping cream 36 % fat

**15 ml** Rum (optional)

### FOR THE COCONUT AND CHOCOLATE CREAM

**200 g** QimiQ Whip Pastry Cream, chilled

**50 g** Sugar

**125 ml** Coconut milk

**125 g** Chocolate, melted

## METHOD

1. For the banana cream: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the bananas, cream and rum and continue to whip until the required volume has been achieved.
3. For the coconut and chocolate cream: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the coconut milk and continue to whip until the required volume has been achieved.
5. Fold in the melted chocolate.
6. Pipe the banana mousse into the glasses and top with the chocolate mousse. Decorate as required and allow to chill.