



CHOCOLATE MOUSSE

QimiQ BENEFITS



10



easy



Tips

You could also use finely chopped mint instead of chili.

You can reduce the calories by replacing the sugar with 3 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

150 ml Milk, 0.1 % fat

5 ml Rum

50 g Sugar

1

pinches[prisen] Chilli powder

150 g Plain chocolate, melted

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add milk, rum, sugar and chili powder and whip at highest speed for 3 minutes.
3. Finally, slowly stir in the melted chocolate.