



CHOCOLATE CHERRY MUG CAKE

QimiQ BENEFITS



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easy

Tips

Instead of biscuit, you could also use ladyfingers.

INGREDIENTS FOR 25 SERVINGS

1 kg	QimiQ Whip Pastry Cream, chilled
300 g	Sugar
800 ml	Milk, 0.1 % fat
400 g	Dark Chocolate, melted
25 ml	Brandy
1.5 kg	Tied Cherries (Canned)
25 piece(s)	Small dark sponge bases 5-6 cm

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy. Add milk and brandy and whip at highest speed for 2 minutes. Draw melted chocolate under 2/3 of the whipped mass. Cover the bottom of the cup with biscuit.
2. Cover with chocolate cream.
3. Cover with cherries.
4. Pour the chocolate cream over it again and place a wreath of white base cream on top.
5. Top with cherries.