



# WHITE RAFFAELLO MOUSSE

## QimiQ BENEFITS



20



easy



### Tips

Instead of Raffaello, you could also use crushed bounty.

### INGREDIENTS FOR 10 PORTIONS

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

**150 ml** Milk, 0.1 % fat

**50 ml** Batida de Coco

**20 g** Coconut flakes

**80 g** Raffaello balls

**180 g** White chocolate, melted

### METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Crush the Raffaello balls and add together with the milk, batida de coco and coconut flakes and whip at the highest speed for 3 minutes.
3. Finally, slowly stir in the melted chocolate.