



ESPRESSO MOUSSE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



15



easy

INGREDIENTS FOR 15 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

180 ml Espresso coffee, chilled

50 g Sugar

250 g Dark chocolate (40-60 % cocoa), melted

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the coffee and sugar and continue to whisk until the required volume has been achieved.
3. Fold in the luke warm chocolate and mix well.
4. Pour into dessert glasses and chill.