



WHITE CHOCOLATE AND COCONUT MOUSSE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

100 ml Coconut milk

50 g Coconut flakes

Batida de Coco, as desired (optional)

300 g White chocolate, melted

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the coconut milk, coconut and liqueur and continue to whisk at top speed until the required volume has been achieved.
3. Fold in the melted white chocolate.
4. Pipe into glasses and allow to chill.