



CHOCOLATE AND CREAM TARTELETTES

QimiQ VANTAGGI

- 1 kg QimiQ Whip ersetzt bis zu 3 Liter Sahne
- Gelingsicheres echtes Sahneprodukt, nicht überschlagbar
- Vermindert Hautbildung und Verfärbung und ermöglicht daher eine längere Präsentationszeit
- Bindet Flüssigkeit, Teige bleiben länger trocken und frisch
- Einfache und schnelle Zubereitung
- Cremiger Genuss bei weniger Fett



15



semplicement

INGREDIENTI PER 30 TARTELETTES

FÜR DAS SCHOKOLADEMOUSSE

250 g QimiQ Whip,

250 g Cioccolato nero (40-60% di cacao),

150 Latte

50 g Zucchero

Liquori (optional)

FOR THE CHANTILLY CREAM

300 g QimiQ Whip

30 g Zucchero

PREPARAZIONE

1. For the chocolate mousse, lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and sugar and continue to whisk at top speed until the required volume has been achieved. Fold in the luke warm chocolate and chill for approx. 1 hour.
3. For the chantilly cream, whip the cold QimiQ whip and sugar at top speed until the required volume has been achieved.
4. Pipe the chocolate mousse into the tartelettes, top with a rosette of chantilly cream and chill before serving.