



# CHOCOLATE AND CREAM TARTLETS

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- Reduces skin formation and discoloration, enabling longer presentation times
- Prevents moisture migration, pastry remains fresh and dry for longer
- Quick and simple preparation
- Creamy indulgent taste with less fat



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easy

## INGREDIENTS FOR 30 TARTLETS

### FOR THE CHOCOLATE MOUSSE

**250 g** QimiQ Whip, chilled

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

**150 ml** Milk

**50 g** Sugar

Liquor (optional)

### FOR THE CHANTILLY CREAM

**300 g** QimiQ Whip

**30 g** Sugar

## METHOD

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 tartlets, top with a rosette of chantilly cream and chill before serving.