



# TOBLERONE MOUSSE WITH CHOCOLATE CHERRIES



## QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Alcohol stable and does not curdle



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE MOUSSE

**250 g** QimiQ Classic, room temperature

**40 ml** Milk

**20 g** Sugar

**10 ml** Stroh Rum 60 %

**100 g** Toblerone®, melted

**250 ml** Heavy cream 36 % fat, beaten

### FOR THE CHOCOLATE CHERRIES

**40 g** Sugar

**200 ml** Red wine

**75 g** Chocolate

**400 g** Cherries

Cinnamon

## METHOD

1. For the mousse, whisk QimiQ Classic smooth. Add the milk, sugar and rum and mix well. Add the melted toblerone and fold in the whipped cream.
2. For the chocolate cherries, bring the sugar and red wine to the boil. Add the chocolate, allow to melt, add the cherries and mix well. Allow to cool.
3. Place the chocolate cherries in a dessert glass. Top with the chocolate mousse and chill for at least 4 hours (preferably over night).