



HUG DESSERTTARTELETTES MIT MARMORIERTEM SCHOKOLADEMOUSSE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Real dairy cream product, cannot be over whipped
- One bowl preparation
- Saves time and resources
- Quick and simple preparation



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easy

INGREDIENTS FOR 60 TARTLETS

250 g QimiQ Whip, chilled

150 ml Milk

50 g Sugar

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

125 g White chocolate, melted

Liquor (optional)

METHOD

1. 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.
3. Die Masse in zwei Hälften teilen, in eine Hälfte die Dunkle und in die andere Hälfte die weiße Schokolade einrühren.
4. Die beiden Massen in einen Sritzsack füllen und in die Hug Desserttartelettes dressieren.
5. Mindestens 4 Stunden kühlen (im Idealfall über Nacht).