



BANANA CREAM WITH CHOCOLATE SAUCE

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Natural taste



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE CREAM

250 g QimiQ Classic, room temperature

125 g Low fat quark [cream cheese]

2 Banana(s), pureed

3 tbsp Sugar

1 sachet(s) Vanilla sugar

2 tbsp Lemon juice

FOR THE CHOCOLATE SAUCE

100 ml Milk

100 ml Cream 30 % fat, fluid

30 g Cocoa powder

40 g Sugar

5 g Corn flour / Starch

METHOD

1. For the cream, whisk QimiQ Classic smooth. Add the quark, banana puree, sugar, vanilla sugar and lemon juice and mix well.
2. Pour the cream into 4 small cups. Chill for at least 4 hours, preferably over night.
3. For the sauce mix the milk, cocoa powder and sugar together well and bring to the boil. Add some water to the starch, mix to a smooth paste and use to bind the hot chocolate sauce. Boil for a further 2 minutes, stirring constantly. Chill while stirring regularly.
4. Release the cream from the sides of the cup with a sharp knife. Dip the cups in hot water and tip the cream onto plates. Serve drizzled with the chocolate sauce.