



# CHOCOLATE MOUSSE



## QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Longer shelf life without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

**250 g** QimiQ Classic, room temperature

**60 ml** Milk

**3 tbsp** Sugar

**1 tsp** Rum

**100 g** Chocolate, melted

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

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the milk, sugar and rum and mix well. Fold in the melted chocolate.
2. Fold in the whipped chocolate. Fill into moulds and allow to chill for approx. 4 hours.