



# CHOCOLATE MOCCA MOUSSE

## QimiQ BENEFITS



15



easy



### INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip

**200 g** Ricotta min. 45 % fat

**70 ml** Milk, 0.1 % fat

**3 g** Instant coffee powder

**80 g** Sugar

**70 g** Milk chocolate, melted

### TO DECORATE

Instant coffee powder

Coffee beans

Mint

### METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the ricotta, milk, coffee powder and sugar and continue to whip until the required volume has been achieved. Fold in the luke warm chocolate.
3. Pipe into dessert glasses and chill well.
4. Serve dusted with coffee powder and decorate with coffee beans and mint leaves.