



RAGUSA MOUSSE FROM MICHA SCHÄRER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

300 g Ragusa [chocolate bar filled with soft chocolate and whole hazelnuts]

250 g QimiQ Classic, room temperature

3 tbsp Powdered sugar

300 ml Cream, 32 % fat

METHOD

1. Finely chop the Ragusa and melt three quarters of the chocolate in a hot water bath.
2. Whisk QimiQ Classic smooth. Add the sieved icing sugar and melted chocolate and mix well. Whip the cream and fold three quarters of it into the QimiQ mixture.
3. Pipe into dessert glasses and chill for at least 4 hours, preferably over night. Serve sprinkled with the remaining chopped chocolate and whipped cream.