



CHOCOLATE PARFAIT BLACK AND WHITE WITH THE ISI GOURMET WHIP

QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Freezer stable
- Quick and simple preparation



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE DARK CHOCOLATE MIXTURE

- 150 g** QimiQ Classic
- 150 g** Bittersweet chocolate, melted
- 2 tsp** Powdered sugar
- 150 g** Heavy cream 36 % fat, fluid

FOR THE LIGHT CHOCOLATE MIXTURE

- 150 g** QimiQ Classic
- 150 g** White chocolate, melted
- 2 tbsp** Powdered sugar
- 150 g** Heavy cream 36 % fat, fluid

METHOD

1. Prepare the dark and the light chocolate mixture separately. Blend the QimiQ Classic, melted chocolate and icing sugar together. Stir in the liquid cream.
2. Pour each mixture in a 0,5 litre gourmet whip bottle. Screw in one charger, shake well.
3. Pipe the mixtures alternately in a terrine mould and freeze for 8 hours.
4. Tip out of the mould to serve, decorate as required.