



# MON CHÉRI® MOUSSE FROM MICHA SCHÄRER

## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Guaranteed to succeed
- Longer presentation times possible under proper refrigeration



15



easy

## INGREDIENTS FOR 10 PORTIONS

**150 g** QimiQ Classic, room temperature

**50 ml** Milk

**20 g** Sugar

**80 g** Mon Chéri®

**150 ml** Heavy cream 36 % fat

**20** Amarena Cherries in Syrup

## METHOD

1. Melt the Mon Chéri in a hot water bath. Whip the cream until stiff.
2. Whisk QimiQ Classic smooth. Add the milk and sugar and mix well. Add the Mon Chéri and mix well.
3. Fold in the whipped cream, perfume with Kirsch.
4. Fill into dessert glasses and chill for at least 4 hours, preferably over night.
5. Decorate with Amarena Cherries and syrup.