



# DARK CHERRY AND WHITE CHOCOLATE CREAM



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



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easy

## INGREDIENTS FOR 20 PORTIONS À APPROX. 120 ML

**500 g** QimiQ Whip, chilled

**100 g** Sugar

**400 ml** Milk

**500 g** White chocolate, melted

**1 kg** Cherries, tinned

Corn flour / Starch

## METHOD

1. Lightly whip the cold QimiQ Whip and sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and continue to whip until the required volume has been achieved.
3. Fold in the melted white chocolate.
4. Drain the juice from the cherries and bring to a boil. Bind with the starch.
5. Add the cherries and allow to cool.
6. Pipe the mousse into glasses or cups and top with the cherries. Decorate as desired.