

WHITE CHOCOLATE AND COCONUT MOUSSE



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Full taste with less fat content
- Quick and simple preparation





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INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Classic, room temperature
100 ml	Coconut milk
100 g	Coconut flakes
4 cl	Batida de Coco, as desired (optional)
0.5	Orange(s), juice and finely grated zest
200 g	White chocolate, melted
250 ml	Whipping cream 36% fat

METHOD

- 1. Whisk the unchilled QimiQ Classic smooth.
- 2. Add the coconut milk, dessicated coconut, Batida de Coco, orange juice, orange zest and melted chocolate and mix well.
- 3. Fold in the whipped cream.
- 4. Pour into dessert glasses and chill for approx. 4 hours, preferably over night.