



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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easy

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.