



# SWEET WHITE WINE MOUSSE



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Quick and simple preparation
- Real dairy cream product, cannot be over whipped



15



easy

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip, chilled

**200 g** QimiQ Classic, chilled

**150 ml** Muskatel sweet wine, chilled

**25 ml** Orange juice

Orange zest, grated

**100 g** White chocolate, melted

**100 g** Dark chocolate (40-60 % cocoa), minced

Grapes, to decorate

Cocoa powder, to decorate

## METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the cold muskatel, orange juice and orange zest and continue to whisk at top speed for approx. 2 minutes.
3. Finally fold in the melted white chocolate and chopped dark chocolate.
4. Pour into dessert glasses, garnish with grapes and cocoa powder and chill.