



MARBLED CHOCOLATE MOUSSE CAKE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 10 PORTIONS

1 Sponge base Ø 10 inch

FOR THE COFFEE WHITE CHOCOLATE MOUSSE

150 g QimiQ Whip, chilled
60 g Milk
270 g Heavy cream 36 % fat, fluid
15 g Sugar
0.6 g Instant coffee powder
6 g Gelatine
24 g Water
150 g White chocolate, melted

FOR THE DARK CHOCOLATE MOUSSE

100 g QimiQ Whip, chilled
40 g Milk
180 g Heavy cream 36 % fat
26 g Sugar
1.2 g Rum
4 g Gelatine
16 g Water
100 g Dark chocolate (40-60 % cocoa), melted

FOR THE DECORATIVE COATING

100 g QimiQ Classic, room temperature
400 g Whipping cream 36 % fat
60 g Sugar

METHOD

1. For the white chocolate mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, cream, sugar and espresso coffee powder and continue to whip for 1-1,5 minutes.
3. Dissolve the soaked gelatine in 130 °F warm water and fold quickly into the mixture.
4. Fold in the melted chocolate.
5. For the dark chocolate mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the milk, cream, sugar and rum and continue to whip for 1-1,5 minutes.
7. Dissolve the soaked gelatine in 130 °F warm water and fold quickly into the mixture.
8. Fold in the melted chocolate.
9. Place the sponge base into a cake ring and spread with one layer of Coffee White Chocolate Mousse followed by another

layer of alternate rings of Coffee White Chocolate Mousse and Dark Chocolate Mousse. Repeat with another layer of white and another layer of dark mousse. End with a layer of white mousse. Chill well.

10. For the decorative coating: whisk the unchilled QimiQ Classic smooth. Add the whipping cream and sugar, whisk at moderate speed to blend. Do not over whip or the stability will be compromised. Use to mask the mousse cake and decorate. Note the coating is enough for 5-6 cakes.