

HOT ADVOCAAT [EGG NOG] WITH CHOCOLATE TOPPING



QimiQ BENEFITS

- Quick and simple preparation
- Hygenic storage possible
- · Acid and alcohol stable





INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

FOR THE TOPPING

500 g QimiQ Whip Chocolate, room temperature 300 ml Milk

FOR THE ADVOCAAT 500 ml Milk 50 g Brown sugar 500 ml Eggnog Chocolate flakes, to decorate

METHOD

- 1. Whisk the QimiQ Whip Chocolate and milk together until
- 2. Pour into a 1 litre Gourmet Whip. Charge with 2 iSi capsules, shake well and chill for approx. 3
- 3. Warm the milk and sugar and add the Egg
- 4. Pour the hot advocaat into glasses and top with the chocolate topping. Sprinkle with chocolate