



DARK CHOCOLATE CREAM WITH SLICED MANGO



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and simple preparation
- Cream can be served immediately



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DARK CHOCOLATE CREAM

250 g QimiQ Classic, room temperature

150 g Dark chocolate (40-60 % cocoa), melted

125 ml Heavy cream 36 % fat, beaten

FOR THE MANGO

2 Mango(es)

2 tbsp Honey

Lemon balm, to decorate

METHOD

1. Whisk QimiQ Classic smooth, add the melted chocolate and mix well.
2. Fold in the whipped cream.
3. Peel and slice the mangos into very thin slices and drizzle with honey.
4. Fill 4 dessert bowls with the chocolate cream and serve decorated with the mango slices and balm leaves.