

## **CHOCOLATE DRINK MOUSSE 2.0**



## **QimiQ BENEFITS**

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Real dairy cream product, cannot be over whipped
- Saves time and resources





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easy

## **INGREDIENTS FOR 2460 G**

1 kg	QimiQ Whip, chilled
160 g	Sugar
500 ml	Milk, 0.1 % fat
400 g	Heavy sour cream
400 g	Nesquik Cocoa

## **METHOD**

- 1. Lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
- 2. Add the remaining ingredinets and continue to whip until the required volume has been achieved
- 3. Pipe into glasses and decorate as required. Allow to chill.