



# CHOCOLATE CREAM WITH CHERRIES



## QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and simple preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



10



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Whip Chocolate, chilled

## FOR THE CHERRY COMPOTE

**200 g** Cherries, tinned

**10 g** Corn starch

Mint

## METHOD

1. Whip the cold QimiQ Whip Chocolate until the required volume has been achieved.
2. Drain the cherries. Mix the starch with 4 tbsps of the cherry juice to a smooth paste. Bring the remaining juice and sugar to the boil. Bind with the starch paste while stirring continuously and allow to cook for a further 2 minutes. Add the cherries and allow to cool.
3. Pipe the chocolate cream alternately with the cherry compote into glasses and allow to chill well.
4. Decorate with mint leaves before serving.