COCONUT MOUSSE RINGS

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15

Tips

Decorate with fresh fruits.

INGREDIENTS FOR 6 PORTIONS

1	Chocolate sponge base

FOR THE COCONUT MOUSSE

250 g	QimiQ Whip, chilled
20 g	Coconut flakes
40 g	Batida de Coco
80 ml	Coconut milk
120 g	White chocolate, melted

METHOD

1. Prepare the chocolate sponge base according to the recipe.
2. For the coconut mousse: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially on bottom and sides of bowl).
3. Add the coconut flakes, Batida de Coco and coconut milk and continue to whp until the required volume has been achieved.
4. Fold in the melted white chocolate.
5. Cut the sponge base into circles using dessert rings. Leave the sponge base circles in the dessert rings and fill in the coconut mousse.
6. Allow to chill the rings for approx. 4 hours and remove the dessert rings before serving.