



# PEAR AND CHOCOLATE MOUSSE



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



15



easy

## INGREDIENTS FOR 6 PORTIONS

**250 g** QimiQ Classic, room temperature

**125 g** Mascarpone

**80 g** Sugar

**120 g** Chocolate, melted

**3** Pear(s), cut into pieces

**6** Lady fingers, diced

**250 ml** Whipping cream 36 % fat, beaten

## METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the mascarpone, sugar and melted chocolate and mix well. Fold in the whipped cream.
2. Layer the cream with the lady fingers and pear cubes alternately into glassen.
3. Allow to chill well.