



BLACK FOREST VERRINE



QimiQ BENEFITS

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



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE CHOCOLATE CREAM

500 g QimiQ Classic, room temperature

160 g Mascarpone

250 ml Milk

40 g Sugar

180 g Chocolate, melted

FOR THE CHERRY COMPOTE

250 g Cherries, tinned

10 g Corn starch

30 g Sugar

FOR THE DECORATING CREAM

150 g QimiQ Whip, chilled

350 ml Whipping cream 36 % fat

60 g Sugar

Chocolate flakes, to decorate

METHOD

1. For the chocolate cream: whisk the unchilled QimiQ Classic smooth. Add the mascarpone, milk and sugar and mix well. Fold in the melted chocolate.
2. Fill the chocolate cream into glasses and allow to chill.
3. For the cherry compote: drain the cherries and mix 2 tbsp of the cherry juice with the corn starch. Bring the remaining cherry juice with the sugar to the boil and add the starch mixture whilst stirring continuously. Allow to simmer for approx. 2 minutes. Add the cherries and allow to cool.
4. For the decorating cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the cream and sugar and continue to whip until the required volume has been achieved.
6. Arrange the cherry compote onto the chocolate cream and cover with the decorating cream. Decorate with chocolate flakes and allow to chill well.