



# DARK CHOCOLATE MOUSSE



## QimiQ BENEFITS

- Real dairy cream product, cannot be over whipped
- Creamy indulgent taste with less fat
- Quick and simple preparation



10



easy

## Tips

Serve with pear compote.

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Whip, chilled

**160 ml** Whipping cream 36% fat

**100 g** Sugar (optional)

**4 cl** Rum

**340 g** Dark chocolate (40-60 % cocoa), melted

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk, sugar and rum and continue to whip until the required volume has been achieved.
3. Fold in the melted chocolate.
4. Pour into coffee cups and chill well. Turn upside down before serving.