

LIGHT GUANAJA BITTER CHOCOLATE WITH RASPBERRY AND RED PEPPER SORBET



QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent tast with less fat
- Longer presentation times without loss of quality



INGREDIENTS FOR 10 PORTIONS

FOR THE RASPBERRY AND RED PEPPER SORBET

45 g	QimiQ Classic
500 g	Boiron Raspberry Puree
70 g	Preserving sugar
90 g	Red bell pepper(s), diced
30 g	Sugar
FOR THE LIGHT GUANAJA BITTER CHOCOLATE	
450 g	QimiQ Sauce Base
80 g	Egg yolk(s)
100 g	Egg(s)
80 g	Sugar
1 pinch(es)	Salt
10 ml	Rum
400 g	Valrhona-Guanaja 70% dark chocolate

METHOD

- 1. For the raspberry and red pepper sorbet: bring 1/3 of the raspberry puree to a boil with the preserving sugar.
- 2. Add the remaining ingredients and mix well.
- 3. Fill into a pacojet beaker and deep freeze.
- 4. For the light Guanaja bitter chocolate: mix the QimiQ Sauce Base with the egg yolks, eggs, sugar, salt and rum and heat to 160 °F. Remove from the heat.
- 5. Add the dark chocolate and whisk until dissolved. Blend smooth using an immersion blender.
- Whisk the egg whites with the sugar until stiff, and fold into the mixture.

300 g Egg white(s) **50 g** Sugar

- 7. Fill into molds and allow to chill
- 8. Pacotise the raspberry and red pepper sorbet and serve with the light Guanaja bitter chocolate.