



# BLACK FOREST EPUMA



## QimiQ BENEFITS

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



15



easy

## Tips

Deep freeze and serve iced.

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHERRY ESPUMA

**250 g** QimiQ Whip, chilled

**150 g** Mascarpone

**200 ml** Whipping cream 36% fat

**2 cl** Cherry liqueur

**80 g** Powdered sugar

### TO DECORATE

**80 g** Chocolate cookies , crumbled

**130 g** Cherries, tinned

**10 g** Chocolate flakes

## METHOD

1. For the cherry espuma: blend the ingredients together with an immersion blender until smooth.
2. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
3. Layer the cherry espuma into glasses alternately with the crumbled chocolate cookies and cherry compote and decorate with the chocolate flakes.