



WHITE CHOCOLATE AND PASSION FRUIT PRALINES



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Longer presentation times without loss of quality
- Enhances the natural taste of added ingredients



INGREDIENTS FOR 3137 G

FOR THE WHITE CHOCOLATE MOUSSE

- 200 g QimiQ Whip
- 25 g Sugar
- 130 g Cream cheese
- 220 g White chocolate

FOR THE PASSION FRUIT JELLY

- 400 g Passion fruit puree
- 6 g Pectin
- 6 g Agar

FOR THE CHOCOLATE ICE CREAM

- 200 g QimiQ Classic
- 80 g Preserving sugar
- 150 ml Milk
- 300 g Chocolate

FOR THE PASSION FRUIT ESPUMA

- 200 g QimiQ Whip
- 150 g Sour cream 15 % fat
- 50 ml Milk
- 200 g Passion fruit puree
- 60 g White chocolate

FOR THE MILK CRUMBLES

- 150 ml Vegetable oil
- 50 g Butter
- 50 g Full milk powder

FOR THE PASSION FRUIT PAPER

- 500 g Passion fruit puree
- 10 g Pectin

METHOD

1. For the white chocolate mousse: 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 sugar and cream cheese and continue to whip until the required volume has been achieved.
3. Fold in the melted white chocolate.
4. Fill into glasses and deep freeze.
5. For the passion fruit jelly: bring the passions fruit puree with the pectine and agar to a boil and allow to simmer for approx. 3 minutes.
6. Process at 170 °F.
7. For the chocolate ice cream: heat the preserving sugar with the milk to 180 °F, pour over the chocolate and mix well with the QimiQ Classic.

8. Fill into a Pacojet beaker and freeze at -11 °F for approx. 10 hours.
Pacotise.
9. For the passion fruit espuma: mix the ingredients together well.
10. Fill into an iSi Gourmet Whip, screw in one charger and allow to chill for approx. 30 minutes.
11. For the milk crumbles: heat the oil and butter together to 300 °F.
12. Whisk in the milk powder and caramelize until golden brown.
13. Drain and allow to dry for 3 hours.
14. For the passion fruit paper: bring the passion fruit puree with the pectine to the boil and allow to simmer for approx. 5 minutes.
15. Thinly pour onto a silk mate and allow to dry at 120 °F for approx. 24 hours.