



CHOCOLATE CREAM WITH CHERRIES



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Quick and simple preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



10



easy

INGREDIENTS FOR 10 PORTIONS

500 g QimiQ Whip Chocolate, chilled

FOR THE CHERRY COMPOTE

400 g Cherries, tinned

20 g Corn starch

60 g Sugar

ZUM DEKORIEREN

Chocolate flakes

METHOD

1. Whip the cold QimiQ Whip Chocolate until the required volume has been achieved.
2. Drain the cherries. Mix the starch with 4 tbsp of the cherry juice to a smooth paste. Bring the remaining juice and sugar to the boil. Bind with the starch paste while stirring continuously and allow to cook for a further 2 minutes. Add the cherries and allow to cool.
3. Die Stärke unter ständigem Rühren dazugeben und weitere 2 Minuten köcheln lassen. Kirschen dazugeben und auskühlen lassen.
4. Pipe the chocolate cream alternately with the cherry compote into glasses and allow to chill well.
5. Mindestens 4-6 Stunden gut durchkühlen.
6. Mit Schokoladeflocken dekorieren.