



BANANA, COCONUT AND CHOCOLATE CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 1015 G

FOR THE BANANA CREAM

200 g	QimiQ Whip, chilled
50 g	Sugar
150 g	Banana(s), pureed
100 ml	Whipping cream 36% fat
15 ml	Rum (optional)

FOR THE COCONUT AND CHOCOLATE CREAM

200 g	QimiQ Whip, chilled
50 g	Sugar
125 ml	Coconut milk
125 g	Chocolate, melted

METHOD

1. For the banana cream: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the bananas, cream and rum and continue to whip until the required volume has been achieved.
3. For the coconut and chocolate cream: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the coconut milk and continue to whip until the required volume has been achieved.
5. Fold in the melted chocolate.
6. Pipe the banana mousse into the glasses and top with the chocolate mousse. Decorate as required and allow to chill.