



RASPBERRY AND QUARK MOUSSE WITH CHOCOLATE SAUCE

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- One bowl preparation
- Saves time and resources
- Longer presentation times possible under proper refrigeration
- No separation of added liquids
- Real dairy cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip, chilled

250 g Quark 20 % fat, chilled

75 g Sugar

250 g Raspberries, frozen

200 ml Chocolate sauce

METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth and ensure that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, sugar and raspberries and continue to whip until the required volume has been achieved.
3. Layer the raspberry mousse and chocolate sauce alternately in the dessert glasses and chill well.