



# CHOCOLATE MOUSSE DROP

## QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Guaranteed to succeed
- No eggs required



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE CHOCOLATE RIM

**150 g** Couverture /chocolate icing, dark

### FOR THE CHOCOLATE MOUSSE

**250 g** QimiQ Classic, room temperature

**100 g** Couverture /chocolate icing, white

**30 g** Sugar

**250 g** Heavy cream 36 % fat, beaten

## METHOD

1. For the chocolate drop, cut a strong sheet of plastic (e.g overhead foil) into 4 strips, 1.6 x 9.8 inches long. Place next to each other onto a sheet of baking paper.
2. Spread a thin layer of melted chocolate with the help of a palette knife evenly over each strip and allow to dry for approx. 10 minutes.
3. Carefully fold into a drop shape with the chocolate side facing inwards. Clip the ends together with a paperclip and chill until hard.
4. For the mousse, whisk QimiQ Classic smooth. Add the chocolate and sugar and mix well, fold in the whipped cream.
5. Pour the mousse into a piping bag with a round nozzle and pipe into the chocolate drop. Chill for at least 4 hours, preferably over night.
6. Arrange the drops onto dessert plates. Remove the paperclips and carefully peel off the plastic. Serve decorated with berries and grated chocolate.