



TOBLERONE MOUSSE WITH CHOCOLATE CHERRIES



QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Alcohol stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE MOUSSE

250 g QimiQ Classic, room temperature

40 ml Milk

20 g Sugar

10 ml Rum

100 g Toblerone®, melted

250 ml Heavy cream 36 % fat, beaten

FOR THE CHOCOLATE CHERRIES

40 g Sugar

200 ml Red wine

75 g Chocolate

400 g Cherries

Cinnamon

METHOD

1. For the mousse, whisk QimiQ Classic smooth. Add the milk, sugar and rum and mix well. Add the melted toberone and fold in the whipped cream.
2. For the chocolate cherries, bring the sugar and red wine to a boil. Add the chocolate, allow to melt, add the cherries and mix well. Allow to cool.
3. Place the chocolate cherries in a dessert glass. Top with the chocolate mousse and chill for at least 4 hours (preferably over night).