



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



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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 toblerone 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).