



# CHOCOLATE MOCCACINO



## QimiQ BENEFITS

- Quick and simple preparation
- Stable consistency
- Hygienic storage possible



15



easy

## INGREDIENTS FOR 1 X 2 PINT [1 LITRE] ISI GOURMET WHIP

**500 g** QimiQ Whip Chocolate, room temperature

**300 ml** Milk

## PLUS PER SERVING:

Drinking chocolate

Frothed milk

**1 tsp** Chocolate flakes

## METHOD

1. Add the milk to the unchilled QimiQ Whip Chocolate and mix well.
2. Pour into a 1 litre Gourmet Whip. Screw in one charger, shake well and chill.
3. Pour hot chocolate into a glass. Top with milk froth and pipe on the chocolate QimiQ Whip. Sprinkle with chocolate flakes and serve immediately.