

Desserts



Chocolate mousse

For 4 persons

150 g dark chocolate
½ dl strong coffee
3 fresh egg yolks
20 g vanilla sugar
1 dl cream
3 egg whites
4 dessert spoons sugar

Mix liquid chocolate with the coffee, add the egg yolks, sugar and vanilla sugar and beat these ingredients with the beater until the mixture is light in colour. Using the beating disc, whip the cream until it is stiff and then carefully add it to the egg mixture. Using the beater, beat the egg white until it is stiff and then carefully fold it in. Transfer the mousse into bowls or dessert glasses and leave these to chill in the fridge for 6 hours.



Tiramisu

For 4 persons

2 egg yolks
50 g sugar
Some grated lemon zest
300 g mascarpone cheese
2 egg whites
1 dessert spoon sugar
2 dl strong coffee
with 1 dessert spoon sugar
3 dessert spoons of amaretto or mocca
liqueur
150 g sponge fingers

Using the beater, beat the egg yolks and the sugar until the mixture is light in colour, then add the lemon zest and the mascarpone. With the beater, beat the egg whites until stiff and fold into the egg mixture. Mix the coffee, amaretto and sugar together. Place the sponge fingers in layers, drizzle half of the liquid over them and cover them with half of the cream mixture. Leave to chill in the fridge for at least 6 hours and then sprinkle with cocoa powder before serving.



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Fruit ice cream

For 4 persons

**200 g frozen fruit:
strawberries,
raspberries, pieces of apple,
plums, etc.
1.5 dl cream, (or
milk, yoghurt or quark)
2 dessert spoons icing sugar**

Freeze the fruit in small pieces. Drizzle lemon juice over the apples before freezing them. Process the frozen fruit, cream and sugar in a jug using the multi-purpose blade. Always rotate the Bamix® gently from the wrist. Serve the fruit ice cream immediately or store it in an ice cream container in the freezer. Larger quantities can also be made in a larger container.



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