

**250 - Jubiläums Ausgabe vom Rolling Pin**  
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**Manuel Wagner**

Born 1972 in Walliswil (Switzerland)

Apprenticeship: Hotel Metropole in Interlaken (Switzerland)

Career History: Berghaus Gobeli in Zwisimmen (CH), Golfhotel in Saanenmöser (CH), Hotel Wächter in Bern (CH), Hotel Continenta in Oslo (N), Restaurant Statholdergaarden in Oslo (N), Restaurant Villa Club Hausermette in Luzern (CH), Hotel Hirschen in Gunter (CH), Restaurant Le Beaujolais in Banff (USA), Hotel Crowne Plaza in Salzburg (A), own catering company in Salzburg (A)

Currently: Directing his own catering company "Rent a Cook by M. W." in Salzburg (A)

My favourite recipe with QimiQ:  
**Banana Barcardi Creation  
on Chocolate Sauce**

Recipe for 8 portions

Ingredients:

150 g QimiQ, 150 ml water, 60 g Sweet QimiQ Volume, 54 g sugar, 100 g cream cheese, 2 bananas, 150 ml Bacardi, 200 ml chocolate sauce, 15 g fresh mint, 30 ml sour cream, 80 g fresh raspberries, 8 small chocolate decorations

Preparation:

Whisk QimiQ, water, sugar and Sweet QimiQ Volume for app. 3-5 mins. at high speed. Mix bananas with cream cheese and add into the QimiQ with Bacardi. Whisk again for app. 3 mins. Fill into timbals and allow to cool. Serve timbal on a chocolate mirror and decorate with sour cream, raspberries and chocolate decorations

[www.QimiQ.com/stars](http://www.QimiQ.com/stars)

