



# CHOCOLATE ICING

## QimiQ BENEFITS

- Variable creative possibilities
- Quick and easy preparation
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 4 LB [APPROX.]

**375 g** QimiQ Classic, unchilled

**675 g** Butter, softened

**675 g** Powdered sugar

**265 g** Cocoa powder

**8 g** Vanilla aroma

## METHOD

1. Whisk QimiQ Classic smooth.
2. Beat the icing sugar and butter in a mixer with a paddle attachment until creamy.
3. Gradually add the remaining ingredients and continue to beat until the required consistency has been achieved.
4. Store chilled until required and whip smooth before using.