



CHOCOLATE CREAM SLICE FILLING

QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Firmer and more stable fillings
- Foolproof real cream product, cannot be over whipped
- One bowl preparation



15



easy

INGREDIENTS FOR 885 G

250 g QimiQ Whip Pastry Cream, chilled

150 g QimiQ Classic

250 g Sour cream 15 % fat

60 g Sugar

25 g Cocoa powder

150 g Dark chocolate (40-60 % cocoa), melted

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic until completely smooth, ensuring that the entire mixture is incorporated (including bottom and sides of bowl). Add the sour cream, sugar and cocoa powder and continue to whisk at top speed until the required volume has been achieved.
2. Fold in the melted chocolate and mix well.