



CHOCOLATE MUFFINS WITH CHOCOLATE BUTTERCREAM TOPPING



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Emulsifies with butter



15



easy

INGREDIENTS FOR 24 SERVINGS

COCOA MUFFINS

FOR THE CHOCOLATE TOPPING

50 g Fine granulated sugar

10 ml Water

60 g Butter

60 g Dark chocolate (40-60 % cocoa)

250 g QimiQ Classic

5 g Cocoa powder

125 g Cream 36 % fat, whipped

METHOD

1. For the chocolate topping place the sugar, water and butter in a saucepan and bring to the boil.
2. Remove from the heat. Add the chocolate, QimiQ Classic and cocoa powder, whisk smooth and allow to cool.
3. Fold the whipped cream into the cold mixture.
4. Pour into a piping bag and chill for at least 4 hours. Pipe onto the muffins and decorate as required.