



CHOCOLATE CREAM PRALINES

QimiQ BENEFITS

- Acid and alcohol stable
- Creamy indulgent taste with less fat



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INGREDIENTS FOR 20 SERVINGS

125 g QimiQ Classic

40 g Butter

250 g Chocolate, chopped

2 tbsp Amaretto

METHOD

1. Melt the QimiQ Classic and butter. Remove from the heat, add the chocolate and stir until completely smooth. Add the liqueur and mix well.
2. Chill and stir every 5 minutes until a piping consistency has been achieved.
3. Pour into a piping bag with a large star nozzle and pipe into the praline cases.