



# CHEESECAKE PROFITEROLES



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Full creamy taste with less fat and cholesterol



25



easy

## INGREDIENTS FOR 1000 G

### PATE A CHOUX

#### FOR THE FILLING

**250 g** QimiQ Whip Pastry Cream, chilled

**500 g** Cream cheese

**100 g** Granulated sugar

Vanilla extract

**50 g** Sour cream 15 % fat

**30 ml** Lemon juice

#### FOR THE CHANTILLY CREAM

QimiQ Whip Pastry Cream, chilled

Powdered sugar

## METHOD

1. Make the pate a choux according to the recipe and put to one side.
2. For the filling, whisk the cream cheese, sugar and vanilla together until smooth and put to one side.
3. Lightly whip the cold QimiQ Whip, sour cream and lemon juice until completely smooth and ensure that the complete mixture is incorporated (bottom and sides of bowl). Add the cream cheese mixture and continue to whip until the required volume has been achieved.
4. For the chantilly cream: lightly whip the cold QimiQ Whip and sugar until completely smooth and ensure that the complete mixture is incorporated (bottom and sides of bowl).
5. Halve the profiteroles and spoon the cheesecake mixture into the bottom halves. Pipe the chantilly cream onto the cheesecake filling and top with the second half of the profiteroles.
6. Serve as a plated dessert, petit gateau or as a petit four dusted with icing sugar or chocolate.