



# HAZELNUT CREAM PUFF CREAM

## QimiQ BENEFITS

- Quick and easy preparation
- Longer presentation times without loss of quality
- 100% natural, contains no preservatives, additives or emulsifiers



25



medium

## INGREDIENTS FOR 10 PORTIONS

### PATE A CHOUX

### COCOA NIB TUILE

### WARM CHOCOLATE SAUCE

### FOR THE HAZELNUT CREAM

<b>75 g</b>	Milk
<b>60 g</b>	Corn flour / starch
<b>60 g</b>	Egg yolk(s)
<b>300 g</b>	QimiQ Classic
<b>225 g</b>	Hazelnut praline paste
<b>225 g</b>	Milk
<b>225 g</b>	Granulated sugar
<b>1</b>	Bourbon vanilla bean(s)

## METHOD

1. Make the pate a choux, cocoa nib tuile and chocolate sauce and put to one side.
2. For the hazelnut cream, whisk the 75 g milk, cornflour and egg yolks together.
3. Place the QimiQ Classic, paste, 225 g milk, sugar and vanilla bean in a pan and bring to a scald. Add the cornstarch mixture, heat up to 90° C and burr mix smooth.
4. Add the butter, mix well and store chilled.
5. To assemble the verrines, fill the profiteroles with the hazelnut cream. Pour some chocolate sauce into the base of each glass. Fill the glass with alternating layers of profiteroles, chocolate sauce and cocoa nib tuile. Dust the top with icing sugar and garnish as required.