



CHOCOLATE SOUP WITH WHITE CHOCOLATE DUMPLINGS, PEANUT ICE CREAM AND STRAWBERRY CRACKERS FROM EMANUEL WEYRINGER



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Alcohol stable and does not curdle
- Creamy consistency



25



medium

INGREDIENTS FOR 4 PORTIONS

FOR THE CHOCOLATE SOUP

200 g	QimiQ Cream Base
200 g	Dark chocolate (40-60 % cocoa), chopped
1 tsp	Honey
6 g	Cocoa powder
0.5	Vanilla bean, pulp only
	Cinnamon
g	Chilli pepper powder

FOR THE STRAWBERRY CRACKERS

60 g	Strawberry fruit puree
20 g	Glucose syrup

FOR THE PEANUT ICE CREAM

200 g	QimiQ Classic
5	Egg yolk(s)
40 g	Sugar
200 ml	Milk
0.5	Vanilla bean
60 g	Peanut butter
120	Whipping cream 36 % fat
15 ml	Brandy

FOR THE WHITE CHOCOLATE DUMPLINGS

100 g	Low fat quark [cream cheese]
50 g	White chocolate, grated
20 g	Brioche, crumbled
1	Egg white(s)
	Flour

METHOD

1. For the chocolate soup: combine the ingredients and bring to the boil. Allow to cool.
2. For the strawberry crackers: mix the ingredients together well and spread onto a rubber mat. Dry in a Hold-o-mat at 50 °C for approx. 8 hours.
3. For the peanut ice cream: whisk the egg yolks and sugar until fluffy. Bring the QimiQ Classic to the boil with the milk, vanilla pulp and peanut butter. Combine with the egg mixture and heat to 72 °C. Add the cream and brandy, strain and let cool. Pour into an ice cream machine and make the ice cream.
4. For the white chocolate dumplings: mix the quark and brioche crumbs together and allow to chill for one hour. Form into dumplings of 2 cm diameter. Coat with egg white, flour and egg white again and simmer in boiling water for 15 seconds.
5. Serve with the chocolate soup, peanut ice cream and strawberry crackers.