



NOUGAT AND HAZELNUT CRUNCH CREAM



QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- One bowl preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



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easy

INGREDIENTS FOR 2085 G

FOR THE HAZELNUT CRUNCH

300 g	Sugar
20 ml	Water
50 g	Butter
400 g	Roasted hazelnuts, chopped

FOR THE CREAM

500 g	QimiQ Whip Pastry Cream, chilled
200 g	Sugar
500 ml	Milk
500 g	Nougat, melted

METHOD

1. For the hazelnut crunch: cook the sugar and water to a light caramel then stir in the butter and hazelnuts.
2. Place onto a piece of baking paper and allow to cool. Shred it with a mixer.
3. For the cream: lightly whip the cold QimiQ Whip with the sugar until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the hazelnut crunch, milk and nougat and continue to whip until the required volume has been achieved.
5. Pipe into glasses and decorate as required. Allow to chill.