



# GINGERBREAD CREAM FOR PROFITEROLES



## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Ambient storage (must be chilled for whipping)



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHOUX PASTRY

**125 ml** Water

**125 ml** Milk

**100 g** Butter

Salt

**1 tbsp** Sugar

**150 g** Flour

**4** Egg(s)

### FOR THE CREAM

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

**100 g** Quark 20 % fat

**80 g** Sugar

**1 package** Vanilla sugar

**20 ml** Rum

**1 tbsp** Gingerbread spice

**200 g** Chocolate glaze

## METHOD

1. For the choux pastry: bring the water, milk, butter, salt and sugar to the boil.
2. Stir in the flour with a wooden spoon until the mixture draws away from the sides to form a ball.
3. Remove from the heat and add the eggs one after another to form a smooth pastry. Fill into a piping bag and pipe onto a baking sheet and bake at 220°C for 8-10 minutes. Reduce the heat to 180°C and bake for a further 5-10 minutes.
4. For the cream: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the quark, sugar, vanilla sugar, rum and gingerbread spice and continue to whisk until the required volume has been achieved.
6. Fill the profiteroles with the cream and coat with chocolate icing.