



# CHOCOLATE FILLED PANCAKES



## QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Firmer and more stable fillings
- Enhances the natural taste of added ingredients



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PANCAKES

<b>2</b>	Egg(s)
<b>250 ml</b>	Milk
<b>150 g</b>	Flour
<b>pinch(es)</b>	Salt
<b>1 sachet(s)</b>	Vanilla sugar
<b>20 g</b>	Butter, to fry

### FOR THE CHOCOLATE FILLING

<b>125 g</b>	QimiQ Classic
<b>160 g</b>	Dark chocolate (40-60 % cocoa)
<b>1 tbsp</b>	Rum
<b>50 ml</b>	Cream 36 % fat, whipped

### TO DECORATE

<b>100 ml</b>	Cream 36 % fat, whipped
---------------	-------------------------

## METHOD

1. For the pancakes whisk the eggs, milk, flour, salt and vanilla sugar to a smooth batter. Use to make thin pancakes.
2. For the filling, melt the chocolate. Add the QimiQ Classic and rum and mix well. Fold in the whipped cream.
3. Place one heaped tablespoon of filling in the middle of each pancake. Roll up and decorate with whipped cream.