



FRUIT IN RUM-BERRY-CUPCAKES



QimiQ BENEFITS

- Cupcakes remain moist for longer
- Foolproof real cream product, cannot be over whipped
- Acid and alcohol stable



60



medium

Tips

The topping can be prepared with any fruit.

INGREDIENTS FOR 6 SERVINGS

FOR THE CUPCAKES

125 g	QimiQ Cream Base
120 g	Butter, melted
120 g	Sugar
4	Egg(s)
120 g	Digestive biscuits, crumbled well
20 g	Flour
120 g	Hazelnuts, ground
1 package	Baking powder
1 small pinch(es)	Orange zest
1 tbsp	Rum
20 g	Cocoa powder
	Butter, for the moulds

FOR THE TOPPING

200 g	QimiQ Whip Pastry Cream, chilled
100 g	Sugar
250 g	Berries, frozen
250 ml	Red wine
100 ml	Port, red
2 cl	Rum
50 ml	Orange juice
0.5 tsp	Orange zest
200 g	Quark 10 % fat [cream cheese]
30 g	Sugar

METHOD

1. Preheat the oven to 160 °C (conventional oven).
2. For the cupcakes: mix the QimiQ Sauce Base with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
3. Fill into greased muffin moulds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: caramelize the sugar in a saucepan. Add the berries, douse with the red wine and port and reduce until 1/4 litre liquid remains. Add the rum, orange juice and orange zest and allow to cool.
5. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Add the quark, sugar and 170 g of the fruits in rum and continue to whip until the required volume has been achieved. Allow to chill for approx. 1 hour.
6. Fill the topping into a piping bag and pipe onto the cupcakes. Decorate as required and serve.