



CHESTNUT CUPCAKES



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Acid and alcohol stable
- Light and fluffy consistency
- Full taste with less fat content



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easy

INGREDIENTS FOR 6 SERVINGS

FOR THE CUPCAKES

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

FOR THE TOPPING

160 g	QimiQ Whip Pastry Cream, chilled
160 g	Mascarpone
60	Sugar
250 g	Chestnut puree
1 tbsp	Rum
100 g	Amarena Cherries, chopped
2 tbsp	Orange juice

METHOD

1. Preheat the oven to 160 °C (air circulation).
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 muffins moulds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the mixture is completely incorporated (especially the bottom and sides of bowl).
5. Add the remaining ingredients and continue to whip until the required volume has been achieved. Allow to chill for approx. 1 hour.
6. Fill the cream into a piping bag with the star nozzle and pipe onto the cupcake. Decorate as required.