



COCONUT PRALINES



QimiQ BENEFITS

- Full taste with less fat content
- Enhances the natural taste of added ingredients
- Quick and easy preparation



25



easy

INGREDIENTS FOR 30 PRALINES

FOR THE PASTRY

125 g QimiQ Cream Base

4 Egg(s)

120 g Powdered sugar

2 package Vanilla sugar

120 g Flour, plain

FOR THE PRALINE MIXTURE

250 g QimiQ Cream Base

150 g White chocolate

50 ml Orange juice

2 small pinch(es) Orange zest

6 cl Coconut liqueur

100 g Coconut flakes

TO ROLL

60 g Coconut flakes

METHOD

1. For the pastry: whisk the eggs with the icing sugar and vanilla sugar until fluffy. Add the QimiQ Sauce Base and mix well. Fold in the flour.
2. Spread the mixture onto a baking sheet lined with baking paper and bake in a preheated oven at 160 °C (air circulation) for approx. 15-20 minutes.
3. Crumble the cold sponge.
4. For the praline mixture: bring the QimiQ Sauce Base to the boil with the white chocolate, orange juice, orange zest and coconut liqueur. Remove from the heat and mix well with the sponge crumbs.
5. Add the coconut flakes and mix well.
6. Form pralines out of the mixture and roll in coconut flakes.
7. Store chilled.