



# PISTACHIO, NOUGAT AND COFFEE CREAM DOME



## QimiQ BENEFITS

- Icing does not break on cutting
- Creamy indulgent taste with less fat
- Deep freeze stable
- Foolproof real cream product, cannot be over whipped
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



easy

## INGREDIENTS FOR 10 PORTIONS

<b>425 g</b>	QimiQ Whip Pastry Cream, chilled
<b>75 g</b>	Butter, melted
<b>120 g</b>	Sugar
<b>125 g</b>	Pistachio paste
<b>0.5</b>	Orange zest, finely grated
<b>125 g</b>	Nougat, melted
<b>3 tbsp</b>	Instant coffee powder
<b>2 cl</b>	Rum

## FOR THE CHOCOLATE GLAZE

<b>90 g</b>	QimiQ Classic
<b>12 g</b>	Gelatine sheets
<b>100 ml</b>	Water, chilled
<b>170 g</b>	Sugar
<b>75 g</b>	Cocoa powder

## METHOD

1. For the crème de beurre: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl). Slowly add the butter and sugar and continue to whip until the required volume has been achieved.
2. For the pistachio filling: mix 60 g crème de beurre with the pistachio paste and orange zest. Fill into small round moulds and freeze.
3. For the nougat cream: mix 170 g crème de beurre with the melted nougat. Fill into medium sized moulds and press the frozen pistachio filling into the centre.
4. For the coffee cream: dissolve the instant coffee powder in the rum and mix with 270 g of crème de beurre. Fill the cream into moulds one size larger than before and press the frozen nougat filling into the centre. Freeze.
5. For the glaze: soften the gelatine sheets in cold water.
6. Heat the water, sugar, cocoa powder and QimiQ Classic in a saucepan. Bring to the boil and allow to simmer for 1 minute.
7. Remove from the heat and add the gelatine to dissolve. Blend with a stick blender.
8. Remove the domes from the moulds and coat with the chocolate glaze.