



GINGER SPICE CREAM FOR PROFITEROLES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- One bowl preparation
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE CREAM

250 g QimiQ Whip Dessert Cream Vanilla, chilled

100 g Quark 20 % fat

50 g Sugar

20 ml Rum

1 tbsp Gingerbread spice

12 Profiteroles

150 g Chocolate glaze

METHOD

1. Lightly whip the cold QimiQ Whip Vanilla until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark, sugar, rum and ginger spice and continue to whip until the required volume has been achieved.
3. Fill the profiteroles with the cream and coat with chocolate icing.