



# CHOCOLATE CREAM FILLING FOR PROFITEROLES



## QimiQ BENEFITS

- Quick and easy preparation
- Enhances the natural taste of added ingredients
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

## INGREDIENTS FOR 1000 G

### FOR THE CREAM

**345 g** QimiQ Whip Pastry Cream, chilled

**345 g** QimiQ Classic

**110 g** Sugar

**110** Whipping cream 36 % fat

**2.8 g** Vanilla aroma

**80 g** Chocolate, melted

## METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth and ensure that the complete mixture is incorporated (especially from the bottom and sides of bowl).
2. Add the cream, sugar, melted chocolate and vanilla aroma and continue to whisk at top speed until the required volume has been achieved.
3. Pipe the cream into profiteroles and chill.