



# GINGERBREAD CREAM FOR PROFITEROLES



## QimiQ BENEFITS

- Quick and easy preparation
- Foolproof real cream product, cannot be over whipped
- Ambient storage (must be chilled for whipping)



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easy

## INGREDIENTS FOR 10 PORTIONS

### FOR THE CHOUX PASTRY

125 ml Water

125 ml Milk

100 g Butter

Salt

1 tbsp Sugar

150 g Flour

4 Egg(s)

### 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

### WEITERS

200 g Chocolate glaze

## METHOD

1. Preheat the oven to 220 °C (convection oven).
2. For the choux pastry: bring the water, milk, butter, salt and sugar to the boil.
3. Stir in the flour with a wooden spoon until the mixture draws away from the sides to form a ball.
4. Remove from the heat and add the eggs one after another to form a smooth pastry. Fill into a piping bag and pipe onto a baking sheet and bake at 220°C for 8-10 minutes. Reduce the heat to 180°C and bake for a further 5-10 minutes.
5. For the cream: lightly whip the cold QimiQ Whip Vanilla until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the quark, sugar, rum and gingerbread spice and continue to whip until the required volume has been achieved.
7. Fill the profiteroles with the cream and coat with chocolate icing.