



CHESTNUT CUPCAKES



QimiQ BENEFITS

- Full taste with less fat content
- Light and fluffy consistency
- Acid and alcohol stable
- Foolproof real cream product, cannot be over whipped



15



easy

INGREDIENTS FOR 1000 G

FOR THE CUPCAKES

77 g	QimiQ Cream Base
74 g	Butter, melted
74	Sugar
123	Egg(s)
74 g	Digestive biscuits, crumbled well
12 g	Flour
74 g	Walnuts, ground
6 g	Baking powder
1.2 g	Orange zest
12 g	Cocoa powder

FOR THE TOPPING

98 g	QimiQ Whip Pastry Cream, chilled
98 g	Mascarpone
37	Sugar
153 g	Chestnut puree
9.8 g	Rum
61.3 g	Amarena Cherries, chopped
18.4 g	Orange juice

METHOD

1. Preheat the oven to 160 °C (air circulation).
2. For the cupcakes: mix the QimiQ Sauce Base with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
3. Fill into greased muffin moulds and bake in the preheated oven for approx. 25-30 minutes. Allow to cool.
4. For the topping: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the remaining ingredients and continue to whip until the required volume has been achieved. Allow to chill for approx. 1 hour.
6. Fill the cream into a piping bag with a star nozzle and pipe onto the cupcake. Decorate as required.