



CHESTNUT CAKE POPS



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Quick and easy preparation
- Stable consistency



15



easy

INGREDIENTS FOR 12 CAKE POPS

FOR THE FILLING

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|--------------------|---|
| 300 g | Chestnut puree |
| 1 | Orange(s), juice and finely grated zest |
| 1 pinch(es) | Cinnamon |
| 1 tbsp | Rum |

FOR THE COATING

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|---------------|---------------------|
| 125 g | QimiQ Classic |
| 2 tbsp | Mascarpone, chilled |
| 1 tbsp | Sugar |

FOR THE ICING

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|--------------|-----------------------------|
| 250 g | Couverture /chocolate icing |
| | Hazelnuts, ground |
| | Coconut flour, to decorate |

METHOD

1. For the filling: marinade the chestnut puree with orange juice and zest, cinnamon and rum. Knead well and form balls. Deep freeze for approx. 1 hour.
2. For the icing: melt the QimiQ Classic over steam. Fold in the cold mascarpone and add the sugar.
3. Dip the chestnut balls into the QimiQ mixture so that the balls are completely coated. Allow to chill again.
4. For the icing: melt the couverture and dip the cake pops into the chocolate. Sprinkle with coconut flakes or grated hazelnuts as required.