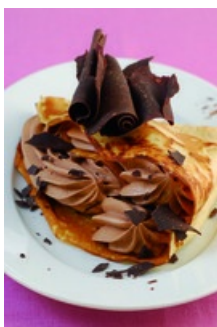




CHOCOLATE CRÊPES



QimiQ BENEFITS

- Very high whipping volume
- Foolproof real cream product, cannot be over whipped
- Light and fluffy consistency
- Quick and easy preparation



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PANCAKES

250 g QimiQ Cream Base

60 g Wheat flour, plain

1 package Baking powder

2 tbsp Sugar

1 pinch(es) Salt

3 Egg(s)

Vegetable oil, to fry

FOR THE FILLING

250 g QimiQ Whip Chocolate, chilled

METHOD

1. For the pancakes: whisk the QimiQ Sauce Base with the sugar, salt, flour and baking powder smooth. Add the eggs and mix well.
2. Fry the pastry (approx. 1 cm high) in a hot pan with oil.
3. For the filling: whisk the cold QimiQ Whip until the required volume has been achieved. Use to fill 4 Crêpes and serve decorated with chocolate sauce.