



WHOOPIE PIES



QimiQ BENEFITS

- Baked goods remain moist for longer
- Longer presentation times without loss of quality
- Quick and easy preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE PIES

130 g QimiQ Classic, unchilled

80 Sugar

15 g Cocoa powder

105 g All purpose flour

3 g Baking soda

0.5 g Salt

20 g Whole egg(s)

35 ml Vegetable oil

0.5 g Vanilla extract

2 g Peppermint extract

FOR THE FILLING

250 g QimiQ Whip Pastry Cream, chilled

150 g Rio Briati mascarpone

100 Whipping cream 36 % fat

100 g Sugar

Vanilla sugar

2 tbsp Amaretto

METHOD

1. Preheat the oven to 180 °C (conventional oven).
2. For the pies: sift the sugar, cocoa powder, flour, baking soda and salt together.
3. Whisk the unchilled QimiQ Classic smooth. Add the eggs, oil, vanilla extract, peppermint extract and dry ingredients and whisk at top speed until smooth.
4. Using a scoop place approx. 20 heaps (à 15 g) onto a baking sheet lined with baking paper. Bake in the preheated oven for approx. 8-10 minutes. Allow to cool.
5. For the filling: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
6. Add the mascarpone, cream, sugar, vanilla sugar and almond liqueur and continue to whip until the required volume has been achieved.
7. Pipe the cream onto 10 of the patties and place the remaining patties on top. Allow to chill for approx. 4 hours.