



BERRY CUPCAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Acid and alcohol stable
- Quick and easy preparation
- Light, fluffy and moist consistency



15



easy

INGREDIENTS FOR 1000 G

FOR THE CUPCAKES

| | |
|-------------|-----------------------------------|
| 60 g | QimiQ Cream Base |
| 60 g | Butter, melted |
| 60 g | Granulated sugar |
| 2 | Egg(s) |
| 60 g | Digestive biscuits, crumbled well |
| 10 g | Flour |
| 60 g | Hazelnuts, ground |
| 5 g | Baking powder |
| 10 g | Cocoa powder |

FOR THE TOPPING

| | |
|--------------|----------------------------------|
| 250 g | QimiQ Whip Pastry Cream, chilled |
| 110 g | Butter, melted |
| 350 g | Mixed berries, fresh, pureed |
| 80 g | Sugar |
| 12 g | Vanilla sugar |

METHOD

1. For the Cupcakes: mix the QimiQ Saucebase with the melted butter, sugar and eggs. Add the remaining ingredients and mix well.
2. Fill the mass into moulds and bake at 160 °C (air circulation) for approx. 25-30 Minuten. Cool.
3. For the topping: whisk the cold QimiQ Whip with the sugar until completely smooth (ensuring that the entire mixture is incorporated, especially from bottom and sides of bowl). Add the vanilla sugar and the pureed berries and continue to whisk until the required volume has been achieved. Quickly fold in the melted butter.
4. Fill the topping into a piping bag and pipe onto the cupcakes. Decorate as required and serve.