



CHOCOLATE CUPCAKES WITH BLUEBERRY TOPPING



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation
- Cupcakes remain moist for longer
- Light and fluffy consistency



40



medium

Tips

Raspberries can be used instead of blueberries.

INGREDIENTS FOR 12 SERVINGS

FOR THE CUPCAKES

125 g	QimiQ Cream Base
5	Egg(s)
250 g	Butter, melted
200 g	Flour, plain
1 package	Baking powder
0.5 package	Vanilla sugar
50 g	Cocoa powder
2 tbsp	Corn flour / starch
1 pinch(es)	Salt
200 g	Dark chocolate (40-60 % cocoa), melted
150 g	Sugar
	Butter, for the baking tin

FOR THE TOPPING

250 g	QimiQ Whip Pastry Cream, chilled
60 g	Sugar
200 g	Blueberries
100 g	Butter, melted

METHOD

1. Preheat the oven to 170 °C (air circulation).
2. Separate the eggs. Mix the egg yolks with the QimiQ Sauce Base and melted butter until smooth.
3. Whisk in the flour, baking powder, vanilla sugar, cocoa powder, corn starch and salt. Fold in the melted chocolate.
4. Whisk the egg whites with the sugar until fluffy and carefully fold into the mixture.
5. Pour the mixture into greased muffin moulds and bake in the preheated oven for approx. 50 minutes. Allow to cool.
6. For the topping: mix the cold QimiQ Whip with the sugar and blueberries together until smooth using an immersion blender. Whip the mixture until the required volume has been achieved and fold in the melted butter.
7. Pour the cream into a piping bag and pipe onto the cold cupcakes. Allow to chill well.