



CREPES FILLED WITH NUTELLA® MOUSSE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



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easy

Tips

Decorate with grated nuts and chocolate sauce.

INGREDIENTS FOR 4 PORTIONS

FOR THE CREPES

250 g	QimiQ Cream Base
60 g	Flour, plain
20 g	Sugar
0.5 package	Baking powder
1 pinch(es)	Salt
3	Egg(s)
	Vegetable oil, to fry

FOR THE NUTELLA® MOUSSE

250 g	QimiQ Whip Pastry Cream, chilled
250 g	QimiQ Whip Chocolate, chilled
5 tbsp	Nougat nut spread, e.g. Nutella®

METHOD

1. For the crepes: whisk the QimiQ Sauce Base with sugar, salt, flour and baking powder smooth. Add the eggs and mix well.
2. Fry the pastry in a hot pan with oil.
3. For the Nutella® mousse: whip the cold QimiQ Whip and QimiQ Whip Chocolate together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
4. Add the Nutella® and continue to whip until the required volume has been achieved and fill into a piping bag. Pipe onto the crepes and roll.