



WAFFLES ON A STICK WITH CHOCOLATE COCONUT CREAM



QimiQ BENEFITS

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



20

Tips

Serve with cherries.

INGREDIENTS FOR 4 PORTIONS

FOR THE WAFFLES

250 g	QimiQ Cream Base
3	Egg(s)
100 g	Sugar
1 package	Vanilla sugar
150 g	Butter, melted
180 g	Flour
1 small pinch(es)	Baking powder

FOR THE CHOCOLATE CREAM

250 g	QimiQ Whip Chocolate, chilled
40 g	Coconut flakes

METHOD

1. For the waffles: mix the QimiQ Sauce Base with the eggs, sugar and vanilla sugar until smooth. Add the melted butter and mix well.
2. Mix the flour and baking powder together and stir into the waffle batter.
3. Pour the batter into a waffle iron. Insert a stick into the mixture and bake.
4. For the chocolate cream: whip the cold QimiQ Whip Chocolate until the required volume has been achieved. Fold in the coconut flakes.
5. Pipe the cream onto the waffles and serve.