



WHITE CHOCOLATE AND BLUEBERRY WHOOPIES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation



30



easy

INGREDIENTS FOR 12 SERVINGS

FOR THE SPONGE

75 g	Butter, melted
100 ml	Buttermilk
75 g	Sugar
1	Egg(s)
100 g	White chocolate, melted
140 g	Flour
1 small pinch(es)	Baking powder

FOR THE CREAM

250 g	QimiQ Classic, unchilled
170 g	Cream cheese
0.5	Orange(s), finely grated zest
45 g	Sugar
80 g	White chocolate, melted
125 g	Blueberries, frozen
125 ml	Whipping cream 36 % fat, whipped

METHOD

1. Preheat the oven to 180 °C (air circulation).
2. For the sponge: mix the melted butter together with the buttermilk, sugar, egg and melted chocolate. Mix the flour with the baking powder and fold into the mixture.
3. Place 24 small heaps (approx. 3 cm Ø) onto a baking sheet lined with baking paper. Bake in the preheated oven for approx. 10 minutes (the heaps will spread into sponge patties). Allow to cool.
4. For the cream: whisk the unchilled QimiQ Classic smooth. Add the cream cheese, orange zest, sugar, melted chocolate and blueberries and mix well. Fold in the whipped cream.
5. Pipe the cream onto 12 of the patties and place the remaining patties on top.
6. Allow to chill for approx. 4 hours.