



# 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

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

### FOR THE CREAM

<b>250 g</b>	QimiQ Whip Pastry Cream, chilled
<b>100 g</b>	Cream cheese
<b>50 ml</b>	Milk
<b>45 g</b>	Sugar
<b>0.5</b>	Orange(s), finely grated zest
<b>200 g</b>	White chocolate, melted
<b>250 g</b>	Blueberries, frozen

## 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: lightly whip the cold QimiQ Whip until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
5. Add the cream cheese, milk, sugar and orange zest and continue to whip until the required volume has been achieved. Fold in the melted white chocolate and the blueberries.
6. Pipe the cream onto 12 of the patties and place the remaining patties on top.
7. Allow to chill for approx. 4 hours.