



BAKED CHOCOLATE CRÊPES



QimiQ BENEFITS

- Foolproof real cream product, cannot be over whipped
- Very high whipping volume
- High stability despite light consistency



25



easy

INGREDIENTS FOR 24 SERVINGS

FOR THE CRÊPES

80 g Cocoa powder

40 g Powdered sugar

50 g Flour

4 ea Egg(s)

380 ml Milk

FOR THE FILLING

250 g QimiQ Whip Dessert Cream Vanilla, chilled

50 g Sugar

2 ea Egg(s)

65 g Flour

METHOD

1. Make a crêpe batter out of the cocoa powder, icing sugar, flour, eggs and milk. Put to one side and allow to rest at room temperature for 30 minutes.
2. Make the crepes as usual, allow to cool and cut into circles (Ø 15 cm).
3. Whip up the cold QimiQ Whip Vanilla with the sugar and eggs. Fold in the flour and use to fill the cold crêpes. Bake at 220°C for approx. 4 minutes.