



EMOJI WHOOPIE PIES WITH CHOCOLATE FILLING



QimiQ **BENEFITS**

- Baked goods remain moist for longer
- Quick and easy preparation



INGREDIENTS FOR 10 SERVINGS

FOR THE PASTRY

300 g	QimiQ Cream Base
1 tbsp	Vinegar
200 g	Butter, softened
3	Egg yolk(s)
1.2 g	Yellow food colouring
2 g	Vanilla extract
400 g	Flour, plain
8 g	Baking soda
3	Egg white(s)
250 g	Powdered sugar
1 pinch(es)	Salt

FOR THE FILLING

250 g	QimiQ Whip Pastry Cream
80 ml	Milk
50 g	Sugar
2 cl	Rum
170 g	Dark chocolate (40-60 % cocoa)

METHOD

1. Preheat oven to 180 °C (conventional oven).
2. For the pastry: mix the QimiQ Sauce Base with the vinegar, melted butter, egg yolk, food colouring and vanilla extract.
3. Combine the flour with the baking soda and mix into the QimiQ mixture.
4. Whisk the egg whites with the icing sugar and salt until stiff. Fold meringue into the QimiQ mixture.
5. Place small heaps onto a baking sheet lined with baking paper and bake in the preheated oven for approx. 12-14 minutes. Allow to cool.
6. Lightly whip the cold QimiQ Whip until completely smooth ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
7. Add the milk, sugar and rum. Continue to whisk at top speed until the required volume has been achieved.
8. Fold in the melted chocolate.
9. Fill into piping bag. Pipe on to Whoopie Pies and serve.