



VANILLA FILLING FOR CHOUX PASTRIES

QimiQ BENEFITS

- Light and fullbodied vanilla cream.
- Chilled 4 days shelf life.
- Deepfreeze stable.



10



easy

INGREDIENTS FOR 1150 G

500 g QimiQ Whip Pastry Cream

340 g QimiQ Cream Base

1 Egg yolk(s)

100 g Sugar

150 g Butter or margarine

30 g Vanilla sugar

3 g Gelatine, soaked

METHOD

1. Place all of the ingredients in a pan and heat to 65 °C. Puree with a handheld mixer.
2. Cool overnight.
3. To use, whisk in a mixer and fill into pastries.