



# WHIPPED HAZELNUT CUSTARD CREAM



## QimiQ BENEFITS

- This cream is particularly suitable for pre-production.



15



easy

## Tips

Can also be made with nougat.  
You can reduce the calories by replacing the sugar with 2 g of sweetener (Natreen liquid).

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Whip Pastry Cream, chilled

**200 g** Hazelnut pudding, chilled

**100 g** Milk, 0.1 % fat

**60 g** Nutella®

**40 g** Sugar

## METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold hazelnut pudding, milk, Nutella and sugar and whip at the highest speed for about 3 minutes until fluffy.
3. Pour into glasses and garnish.