



WHIPPED CHOCOLATE PUDDING CREAM WITH CHILI

QimiQ BENEFITS



15



easy



Tips

Instead of chili, a thyme extract also works very well.

You can reduce the calories by replacing the sugar with 5 g of sweetener (Natreen liquid).

INGREDIENTS FOR 10 PORTIONS

200 g QimiQ Whip Pastry Cream, chilled

200 g Chocolate pudding, chilled

200 ml Milk, 0.1 % fat

50 g Pieces of chocolate

70 g Sugar

0.2 piece(s) Chili pepper, finely chopped

METHOD

1. Stir the cold QimiQ Whip Pastry Cream (previously QimiQ Whip) in the whipping machine until fluffy.
2. Add the cold chocolate pudding, milk, chocolate pieces and sugar and whip at the highest speed for about 3 minutes until fluffy.
3. Stir in the chili peppers.
4. Pour into jars and garnish.