



VANILLA CREAM FILLING FOR PROFITEROLES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Whip Pastry Cream, chilled

250 g QimiQ Classic Vanilla, chilled

80 ml Milk

50 g Sugar

METHOD

1. Lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
2. Add the milk and sugar and continue to whip at top speed until the required volume has been achieved.
3. Pipe the cream into profiteroles and allow to chill.