



BAKED CHOCOLATE PRALINES



QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE CHOCOLATE FILLING

- 80 g** QimiQ Classic
- 50 ml** Whipping cream 36 % fat
- 25 g** Sugar
- 250 g** Milk chocolate, chopped
- 125 g** Dark chocolate 70 % cocoa, chopped
- Flour, for breading
- Egg(s), for breading
- Nuts, grated, for breading

FOR THE BATTER

- 3** Egg white(s)
- 50 g** Sugar
- 1 pinch(es)** Salt
- 250 ml** Milk
- 4** Egg yolk(s)
- 80 ml** Vegetable oil
- 2 g** Vanilla sugar
- 200 g** Flour
- 70 g** Cocoa powder

FOR THE SAFFRON AND CARAMEL ICE CREAM

- 150 g** QimiQ Whip Pastry Cream, chilled
- 5** Egg yolk(s)
- 120 g** Sugar
- 100 g** Milk
- 250** Whipping cream 36 % fat
- 1 small pinch(es)** Saffron powder
- 1** Vanilla bean

FOR THE COCONUT AND VANILLA SAUCE

- 60 g** QimiQ Classic Vanilla
- 150 g** Coconut puree
- 1** Vanilla bean, pulp only
- 50 g** Sugar
- 80 ml** Coconut syrup
- 2** Lime(s), juice only

TO DECORATE

- Mixed berries, fresh

METHOD

1. For the filling: heat the QimiQ Classic with the cream and sugar and pour over the chopped chocolate.
2. Allow to melt for 5 minutes and stir well until the mixture becomes smooth and shiny.
3. Allow to cool to 15 °C and whisk until fluffy. The right temperature plays an important role: if it is too warm or too cold the mixture cannot be whipped.

4. Pipe 3 cm sized dots onto a baking paper and freeze.
5. Form balls with the frozen mixture and place back into the freezer.
6. Coat in flour, egg and grated nuts and freeze again.
7. For the batter: beat the egg white, sugar and salt until stiff.
8. Mix the remaining ingredients together well. Fold in the egg white.
9. Before serving, dip the praline into the batter and deep fry in hot oil at 160°C.
10. For the ice cream: whisk the QimiQ Whip until smooth. Add the egg yolks and whisk until fluffy.
11. Caramelize the sugar and douse with the milk. Add the saffron and vanilla pod and cook until the sugar is dissolved. Allow to cool and add to the QimiQ Whip mixture.
12. Pour into a Pacojet beaker and freeze over night to -20 °C.
13. For the coconut and vanilla sauce: scrape out the vanilla pod. Add the seeds from the vanilla pod and the remaining ingredients to the coconut puree and mix with an immersion blender. Pour into an iSi Gourmet Whip, screw in one charger and shake well.
14. To serve: pipe the coconut and vanilla sauce onto a plate. Arrange the baked pralines and ice cream onto the sauce. Decorate with fresh berries.