



# CHOCOLATE BUTTERCREAM TOPPING (COOKED)



## QimiQ BENEFITS

- Saves time and resources
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Foolproof real cream product, cannot be over whipped
- Quick and easy preparation



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easy

## INGREDIENTS FOR 730 G

**500 g** QimiQ Whip Pastry Cream

**100 g** Dark chocolate (40-60 % cocoa)

**15 g** Cocoa powder

**45 g** Butter

**35 g** Sugar

**35 ml** Amaretto

## METHOD

1. Place all the ingredients into a saucepan and heat up to 75° C, stirring continuously.
2. Blend, pour into a plastic bag and chill well.
3. Whisk the cold topping until the required volume has been achieved.