



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.